HotCakes & Illuminati-Manga Present

# Little Forest

## Igarashi Daisuke

### Volume 2

**Credits:**

Translator: laika

Editor: NightSwan

QCers: Blueberry, sotirod, laika, robes, NightSwan

Scanner: GGpX

illuminati-manga.com

hotcakes.cc.nf

# Glossary

Aigamo - The aigamo is a cross-breed of wild and domestic ducks.

Aigamo Farming - A method of rice farming that relies on ducks to eat insects and weeds.

Akebi - Chocolate Vine. Different parts of it are used as candy by children, vegetable and basket weaving.

Amazake - A traditional sweet, low or non-alcohol Japanese drink made from fermented rice.

Bakke - Regional name for Butterbur.

Enreisou - Trillium Smallii, a very variable plant derived from a cross between two species.

Gojiru - Basically miso soup with soybean paste.

Hittsumi - A hearty soup of root vegetables, meat, and chewy, hand-shaped noodles in a clear broth.

Hoshidofu - Dried tofu.

Hoshiimo - Dried sweet potatoes.

Katakuri - Erythronium japonicum.

Kogomi - A sansai, commonly known as fiddlehead ferns.

Koji - A filamentous fungus, used in Chinese, Korean, and Japanese cuisine to ferment soybeans.

Koshiabura - Dubbed "sansai no joo" (queen of edible wild plants), can be fried in tempura.

Manjuu - A popular traditional Japanese confection. Most comonly made from flour, rice powder and buckwheat and a filling of anko (red bean paste), made from boiled azuki beans and sugar. They are boiled together again and kneaded.

Mochi - A Japanese rice cake made of mochigome, a short-grain japonica glutinous rice.

Namasu - A Japanese dish consisting of thinly sliced uncooked (nama) vegetables and seafood, marinated in rice vinegar (su) for several hours, pickling them slightly.

Nanbanzuke - Literally "southern barbarian pickle", a Japanese fish dish prepared by frying, then marinating the fish in vinegar and other ingredients.

Nemagari Take - Sasa kurilensis, a type of bamboo.

Nishime - Japanese stewed veggies.

Nobiru - Wild Rocambole Allium Grayi, an edible plant.

Ohitashi - Boiled greens in bonito-flavoured soy sauce (vegetable side dish).

Oyaki - A Japanese dumpling made from a fermented buckwheat dough wrapped around a stuffing of Japanese vegetables, fruit, or anko bean paste and then roasted on an iron pan.

Red Beans / Azuki - In East Asian cuisine, the azuki bean is commonly eaten sweetened.

Sansai - A Japanese word literally meaning "mountain vegetables", originally referring to vegetables that grew naturally and were foraged, rather than being grown and harvested from fields.

Satoimo - Japanese Taro, literally "village potato".

Satsumaimo - Known as the Japanese sweet potato.

Shidoke - A sansai of early to mid-spring. Has a unique flavor.

Shimidaikon - Frozen daikon.

Shimidofu - Frozen tofu.

Shiraneaoi - A genus of plants in the family Ranunculaceae.

Shishito - A sweet Japanese pepper.

Takuan - A pickled daikon radish, traditionally prepared by hanging the daikon to dry out in the sun for several weeks prior to pickling.

Taranbo- Japanese angelica tree. In Japan, the shoots are fried in a tempura batter and eaten in the spring.

"Komori"
(literally "small forest")
is a small settlement in
a village somewhere in
the Tohoku region. There
aren't realy any shops there,
but if you have a little
shopping to do, there's a
small farmer's co-op
supermarket and some
other stores in the village's
center, where the town
hall is. The way there
is mostly downhill, so that
takes about 30 minutes,
but I'm not too sure how
long the trip back takes.
During winter, you have to
go on foot because of
the snow, so that'll take
you something like a good
hour and a half.

Little Forest

# リトル・フォレスト

ワイドKCアフタヌーン

五十嵐大介

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リトル・フォレスト

Little Forest

2

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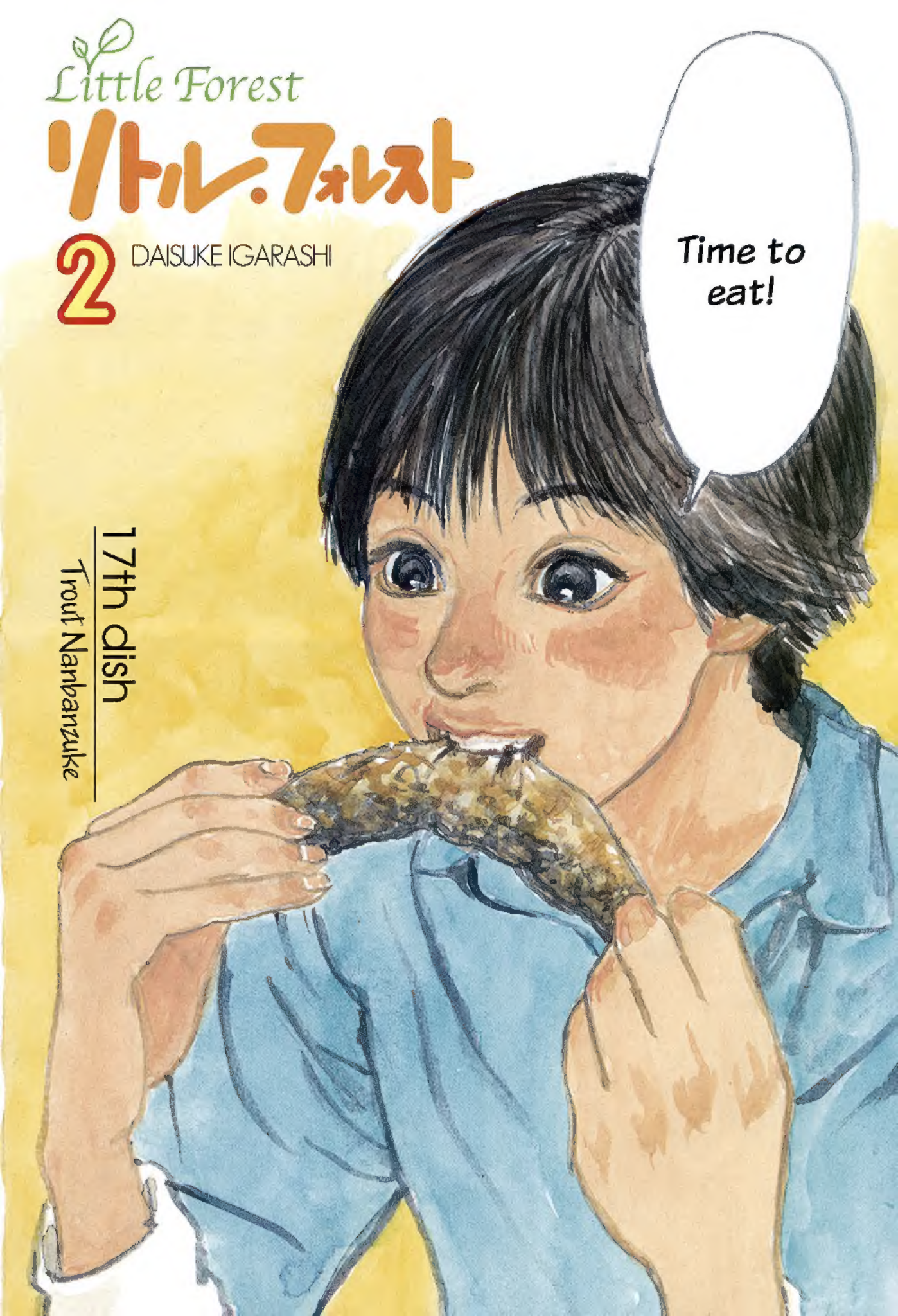
Cover Illustrations by
DAISUKE IGARASHI
Cover Designed by
ARTEN

# Little Forest

# リトル・フォレスト

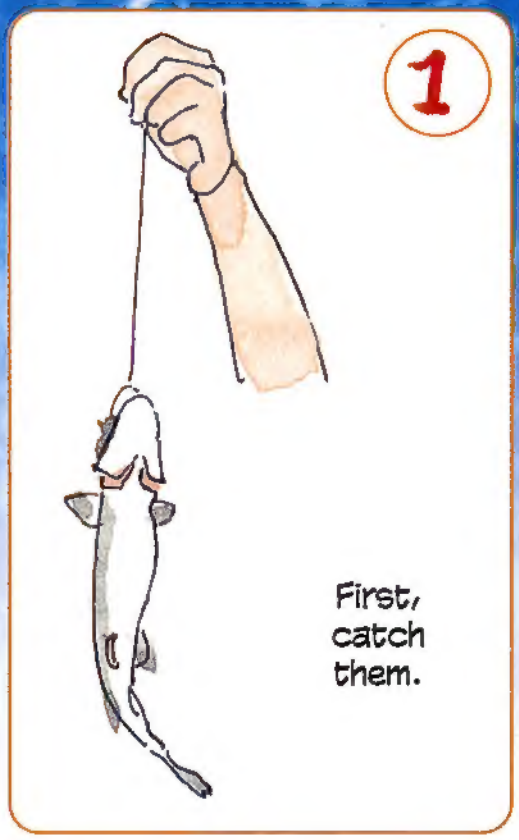
## 2

DAISUKE IGARASHI




17th dish

Trout Nanbanzuke


1
First, catch them.

2
Gut, then wash them.

3
Coat them in flour.

you can fish as many trout as you want for a thousand yen.
Just before the off season at the campground's fishing pond,

I decided to experiment with making them into nanbanzuke.

7

Soak onion, carrots, and sliced celery in the sauce, too, and set them aside for a bit.

You can eat it after one or two hours, but it's also really good the next day.

4

Simmer some vinegar, sugar, soy sauce, and chili peppers into a sauce.

When the water temperature goes down you can't catch them anymore,

What happens to the trout that are left?

but until that happens, they'll be my side dishes.

5

Deep fry the fish.

6

Soak them in the sauce.

17th dish Trout Nanbanzuke END

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The trout that I caught when it was
deep into autumn seemed to have had
its stomach packed full of acorns.

I thought that it'd probably taste quite
good if I roasted it whole as it was.
In the evening at the campgrounds, I
cooked it over the charcoal fire together
with the usual faces.

I don't have a car, so wherever
I go, it's by bike.

I head to the paddy fields with my spade and
sickle in my basket, and to the neighboring
town to do shopping with my backpack on.

Though even as I say that, everyone
in Komori always gives me rides on their
trucks, so I get to take it easy.

During the winter,
I'm on holiday.

Little Forest
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Bike

# Little Forest

# リトル・フォレスト

## 18th dish

Red Beans [Azuki]

DRAG ズッ

DRAG ズッ

DRAG ズッ

DRAG ズッ

SQUISH! ギュッ!!!

SQUISH! ギュッ!!!

I'm going to make sure to build a woodshed this year.

DRAG ズッ

I use sweets to relieve stress.

Cutting frozen timber sure is tough.

That's why red beans are indispensable during the cold season.

They go well mixed with mochi and hittsumi, too.

Then I sear them in a frying pan to get something like oyaki.

I knead wheat flour, salt, and baking powder with some water into a doughy mixture, and pack the red beans inside.

If I steam them then I get manjuu.

When it's the beginning of summer, I plant them directly into the dirt, leaving them by themselves, and during the year when all it does is rain, I completely abandon them.

With our soil, there's no need for fertilizer in our red bean fields. If I use it then the leaves will grow in really thickly and there'll be no beans.

as the pods become plump.

The flowers bloom from the bottom, falling...

When I open the pods that are still green,

the faces of these fresh, orchid-colored, young red beans peek out.

I'm not going to be able to help myself. I'm gonna end up eating these immature red beans.

You can use them as ingredients in a soup as well.

Nevertheless, they still have that faint fragrance of red beans.

They haven't gotten hard yet. It makes me happy that I can just boil them quickly and eat them whenever it strikes my fancy.

They're fluffy and aromatic.

He-heh...

With these slightly sweet red beans that have been boiled, I...

① blend them into a muffin batter and bake them.

eat them all before they're completely ripe. The slight sense of guilt is also part of their flavor.

② Chill them until they're nice and cool and...

Eh he he he he heh ....

Let's see.

I preserve them to enjoy throughout the year.

CHOMP

With the long rains of the season, there are even ones that end up sprouting while they're still in the pods.

I harvest red beans in order, starting with the the pods that turn brownish in color first.

If I leave them in the fields for too long, the pods will burst open.

There are also families that harvest the beans earlier, saying that the pigeons will eat them otherwise.

as a measuring stick. When its green color disappears, that is when I harvest them.

I use this line

Perhaps it is because I'm not particularly diligent, so they are distracted by the weeds and are unable to spot the beans,

or...

My fields have never fallen victim to pigeons.

Thank you.

that nest every year in the woods to the back.

perhaps it is thanks to the sashiba*

I knock them around with a wooden mallet, and separate the pods and the beans.

I use the pods for firewood kindling so I save them

What are you doing there...?

RATTLE RATTLE RATTLE

When I harvest them, I first air out the pods until they're completely dried out.

I can't be busying myself with that minute kind of work, after all.

It's just about the busy farming season in autumn, so I leave them to dry for about a month until things finally reach a standstill.

Then I dry the beans by themselves in the sun even more.

* Sashiba - a species of hawk about the size of a crow. They live in mountainous and wooded areas and are birds of prey that catch and feed on bugs, small birds, and the like.

and put them into tins at the beginning of winter to be preserved.

Argh.

キコ creak

I sift through and separate the bad beans and other scraps,

Once they dry out, they become even more fragrant, and won't get infested with bugs during storage.

I've made too much.

This is such a bother...

I will use them to sow the fields when the end of spring comes around again.

I put the beans that look good and plump at this time somewhere else.

It'll be too cold while they're seedlings, or there'll be long spells of rain when they want dry weather. They won't cope well with the temperature while they're growing and will develop illness or suffer from insects easily.

They won't turn out well if you plant them any earlier or later than that.

That day is May 21st.

In Komori, there is a set day every year that we plant the red beans on.

Every-thing has got its own proper timing to it.

It's the result of heaps of experience over time, huh?

A-yup.

The other crops each have their own planting days, to be planted on, taking the situations of the flowers and birds in the mountains during the season into consideration.

I left here earlier than I should've... I'm sure of it.

TAP コン TAP コン

SWIRL SWIRL SWIRL

That's right, I probably...

You put the sugar in after you can easily smoosh the red beans between your fingers.

When you're making anko* and you add the sugar too early, no matter how long you cook it, the red beans will never soften.

blow blow フウ フウ

You mustn't be impa-tient.

* Red bean paste



END

Twelve pieces of red bean mochi stuck on a tree branch standing on the side of the rice paddy (Feburary)

Red beans in the fields

## Red Bean Scones

| | |
|---|---|
| Red Bean Paste | 2 tablespoons |
| Wheat Flour | 150 g |
| Baking Powder | 1 ½ teaspoons |
| Butter (cold) | 50 g |
| Skim Milk | 1 teaspoon |
| Water | Just a bit |

I often make "Red bean scones" with my leftover red bean paste.

1

Sift the flour, baking powder, and skim milk, knead it together with the butter and make it into granules.

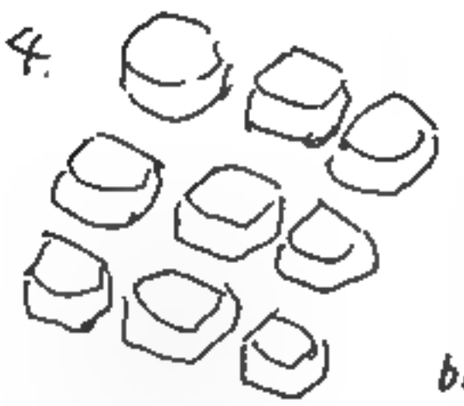
2

Add the red bean paste and mix it in.

3.

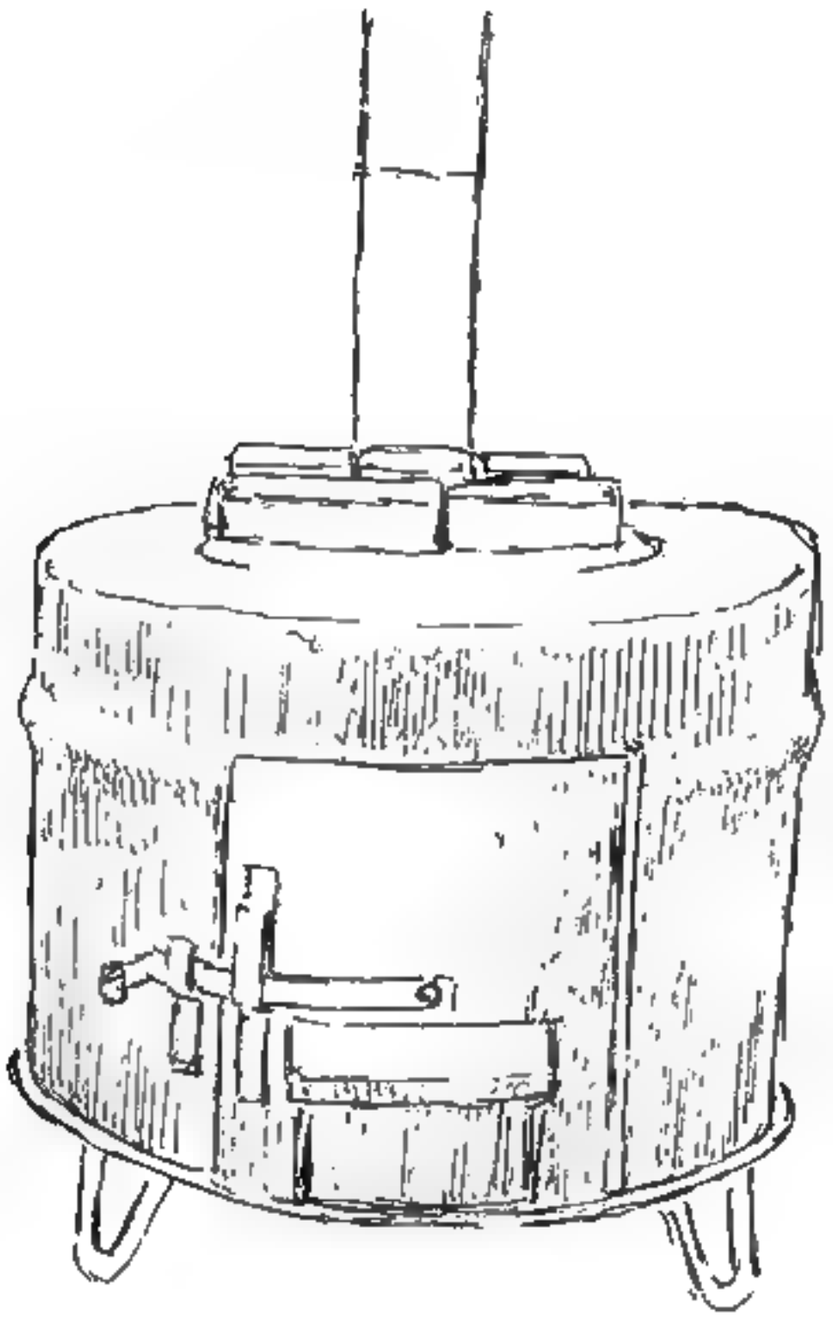
Add the water. The doughy mixture should have the consistency of an earlobe.

4.

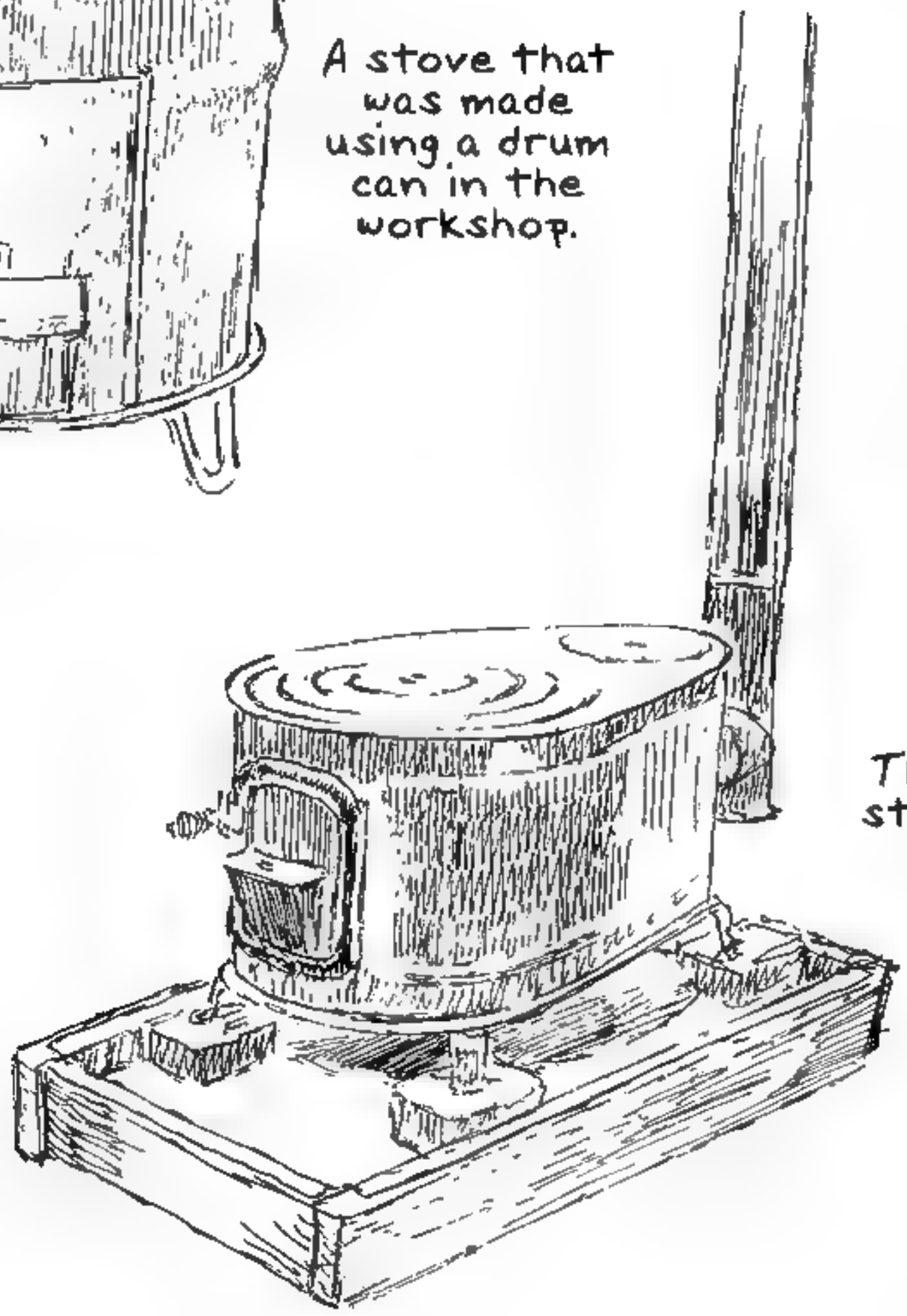


Divide them into 10 equal parts and bake them for around 20 minutes at 200 degrees celsius.

# Little Forest
## 一緒に暮らすモノ 2



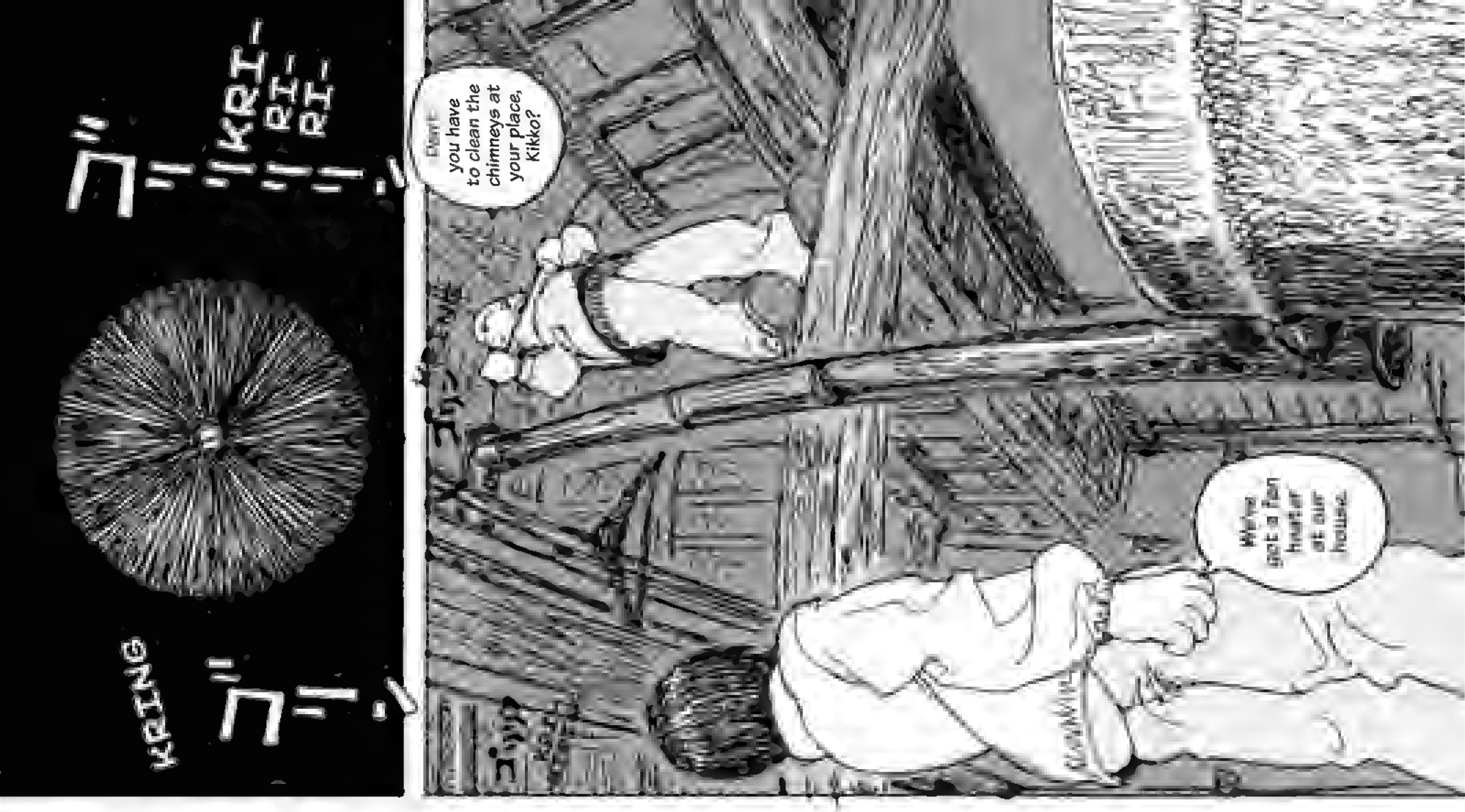
A stove that was made using a drum can in the workshop.



The daruma stove in the kitchen.

Cleaning the smokestack is very important in making sure it doesn't become the cause of an accident.

Gathering the small pieces of kindling wood, and setting fire to them always feels sort of like a ritual, which gets me excited and a little bit nervous. I never get tired of the sight of the flames.



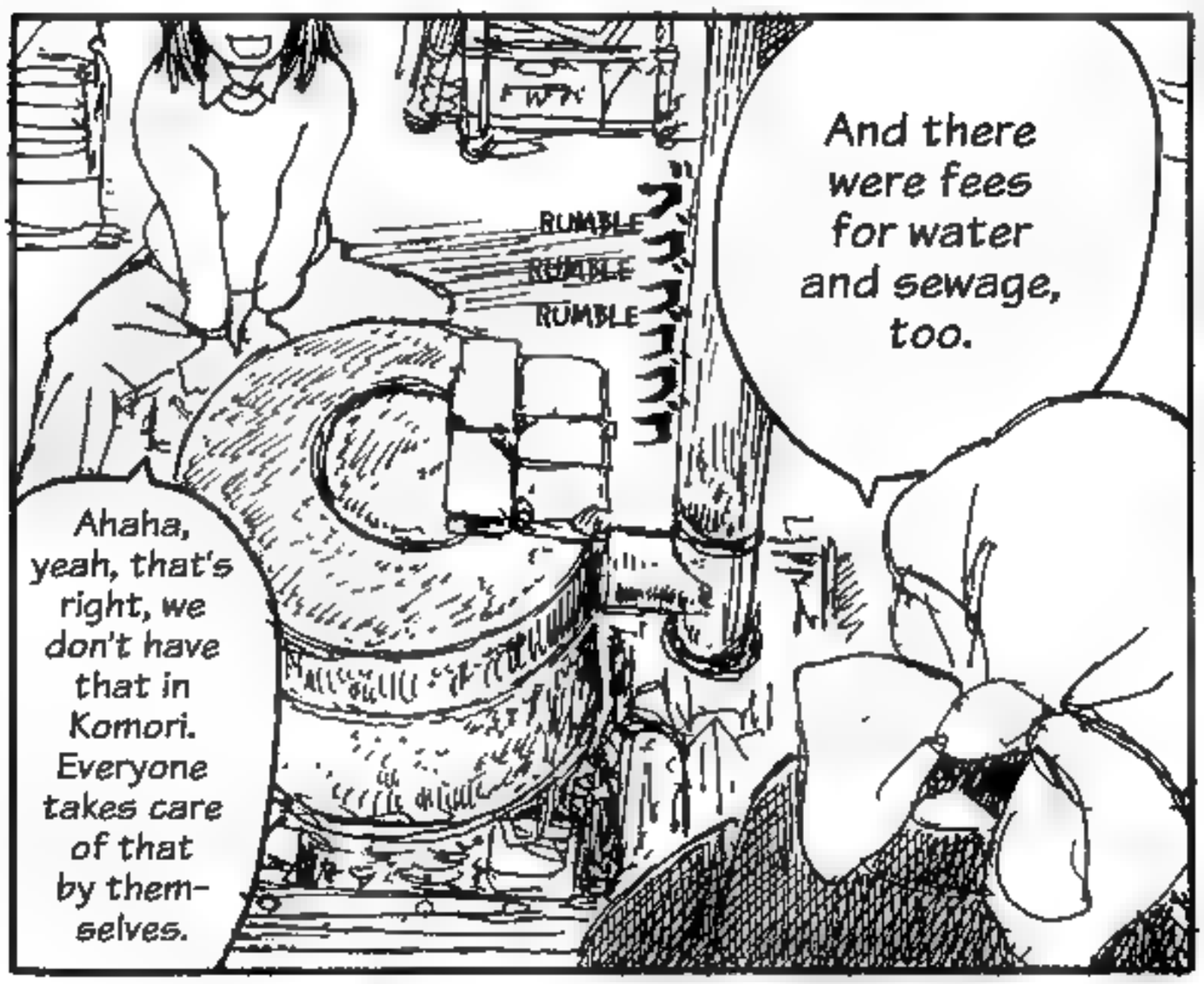

# 19th dish

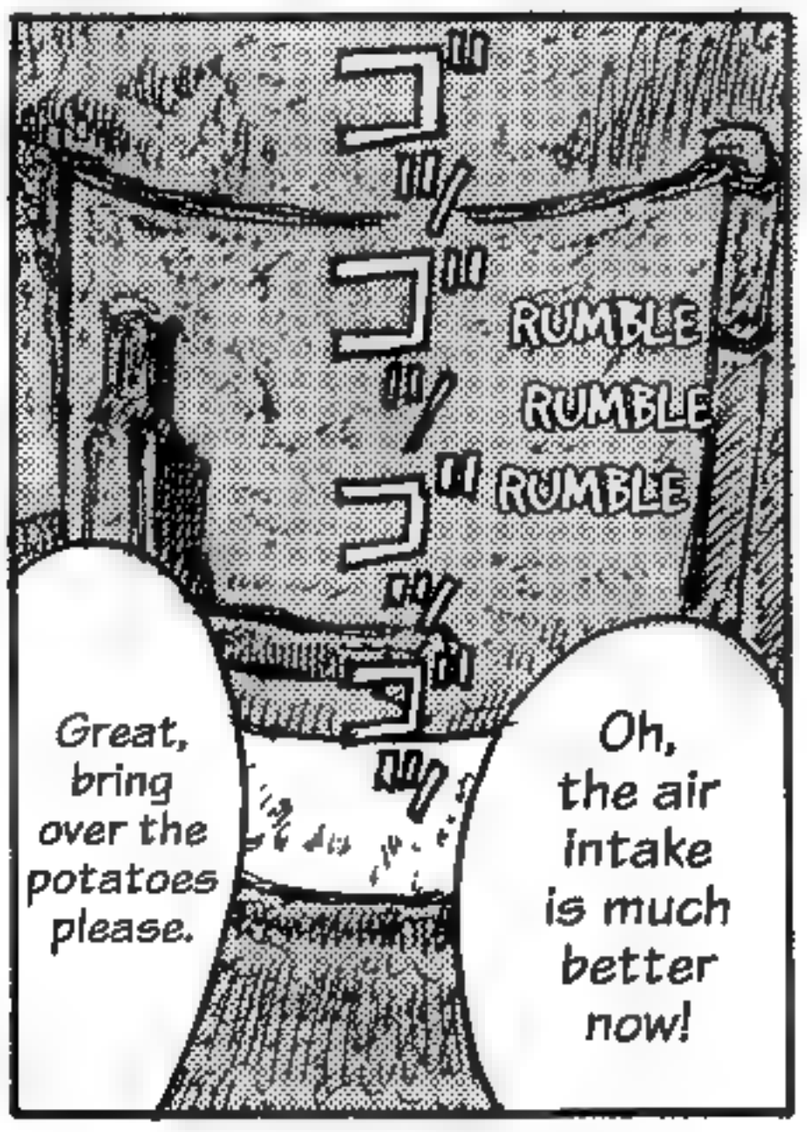
## Radish and Baked Sweet Potatoes

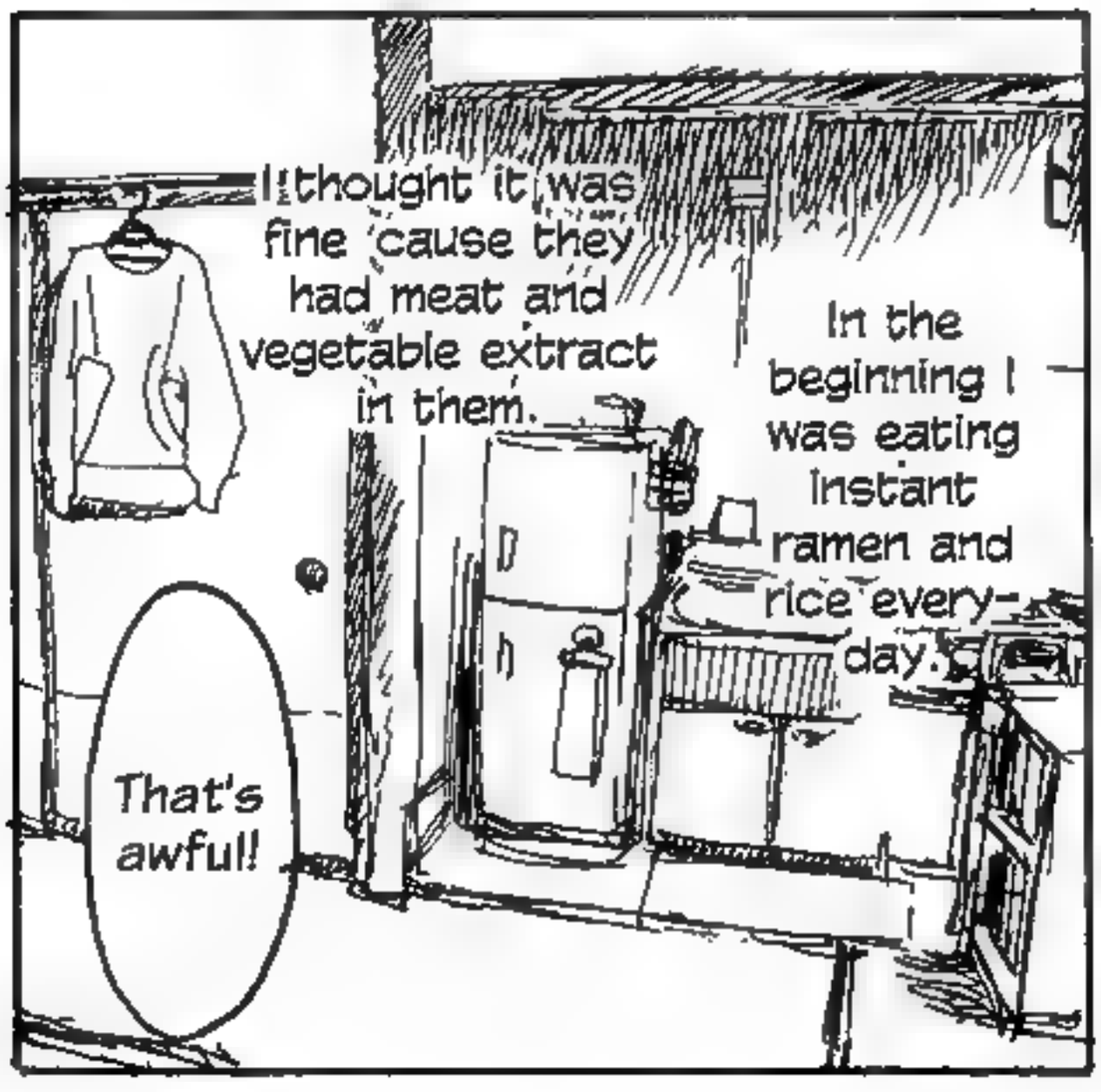
But I had to buy vegetables, right?

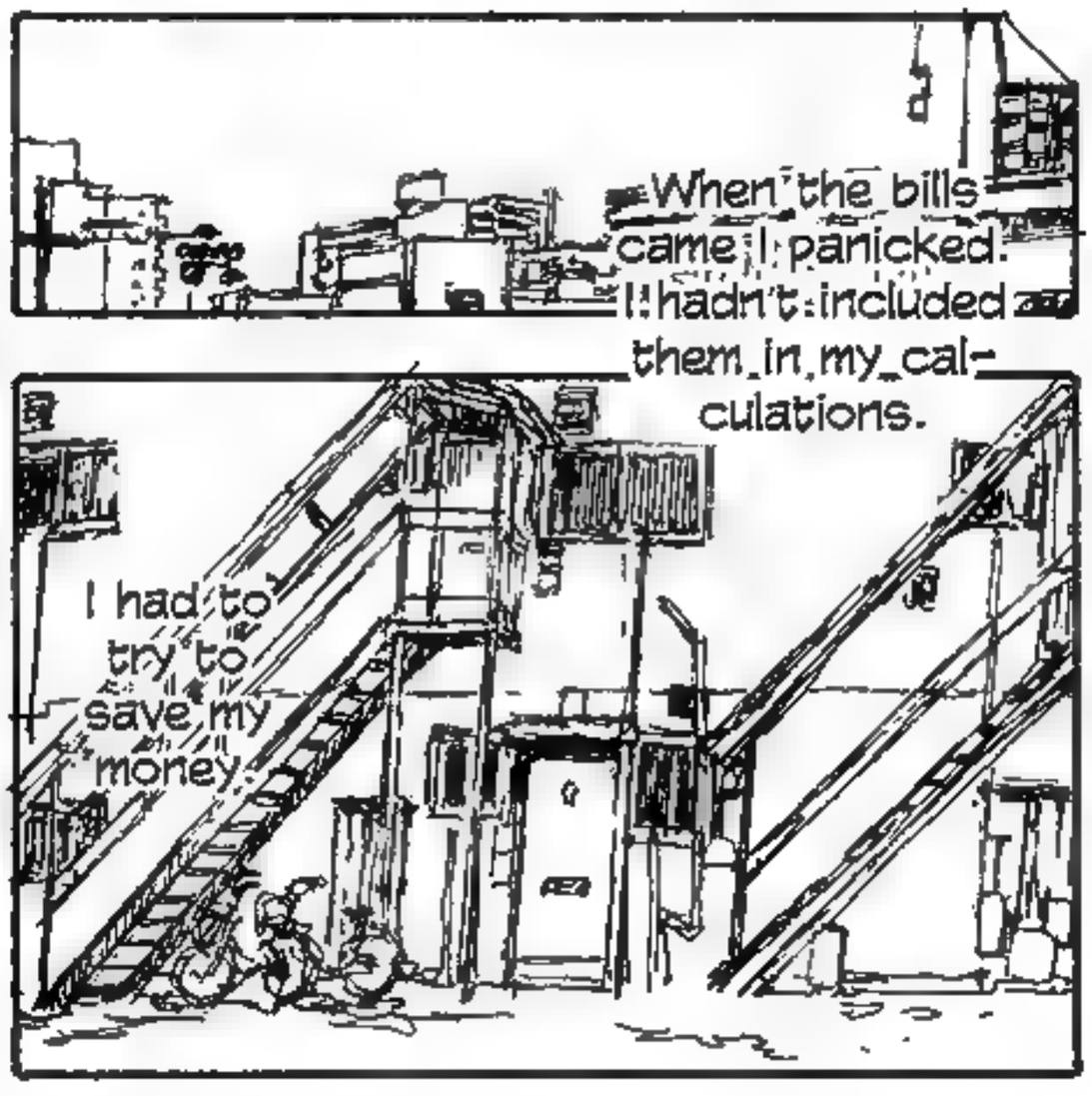
When I left here I took rice with me.

Miso, too.


RUMBLE
RUMBLE
RUMBLE
And there were fees for water and sewage, too.
Ahaha, yeah, that's right, we don't have that in Komori. Everyone takes care of that by them-selves.



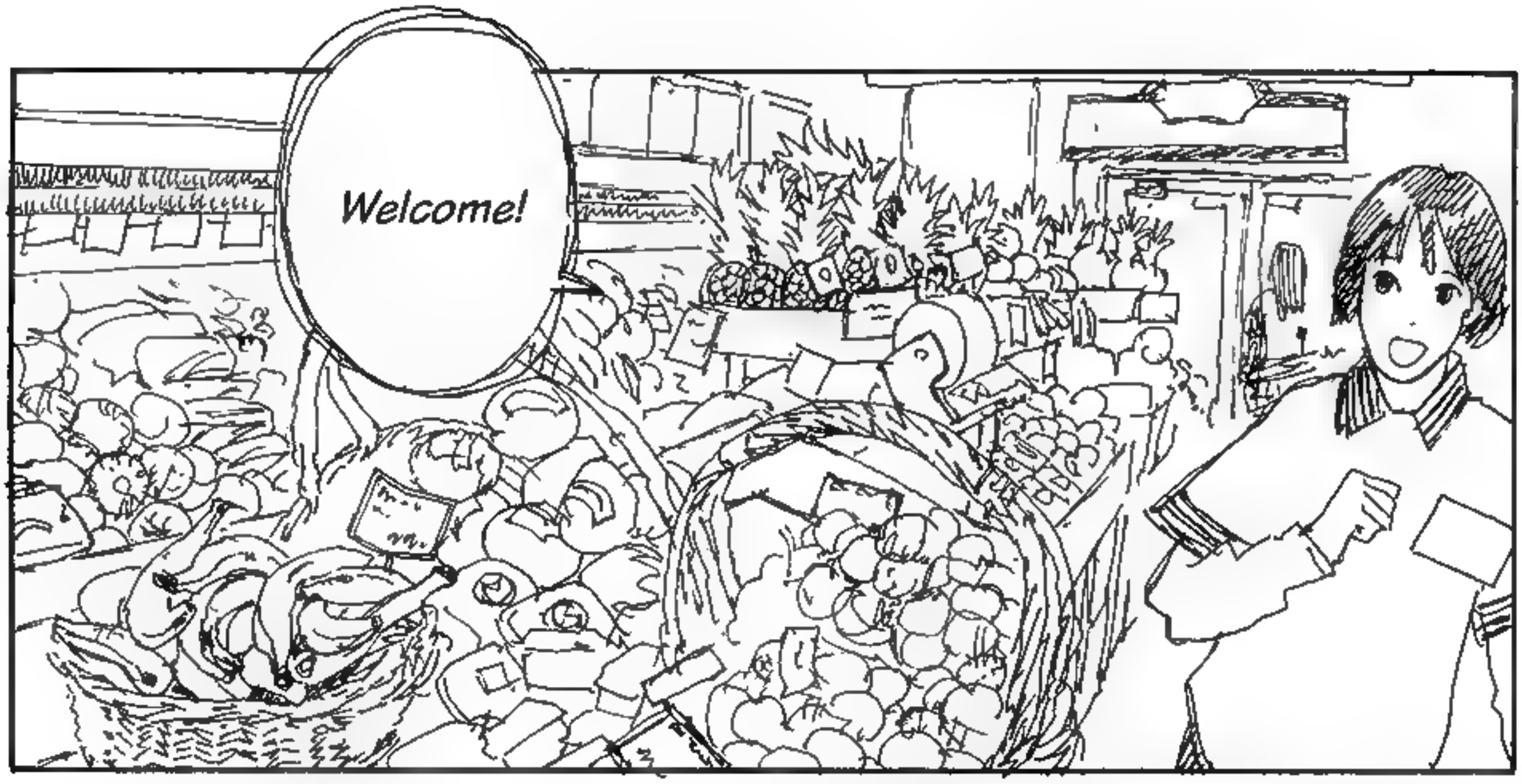


I thought it was fine 'cause they had meat and vegetable extract in them.
In the beginning I was eating instant ramen and rice every-day.
That's awful!



They only take a month to grow, afterall.

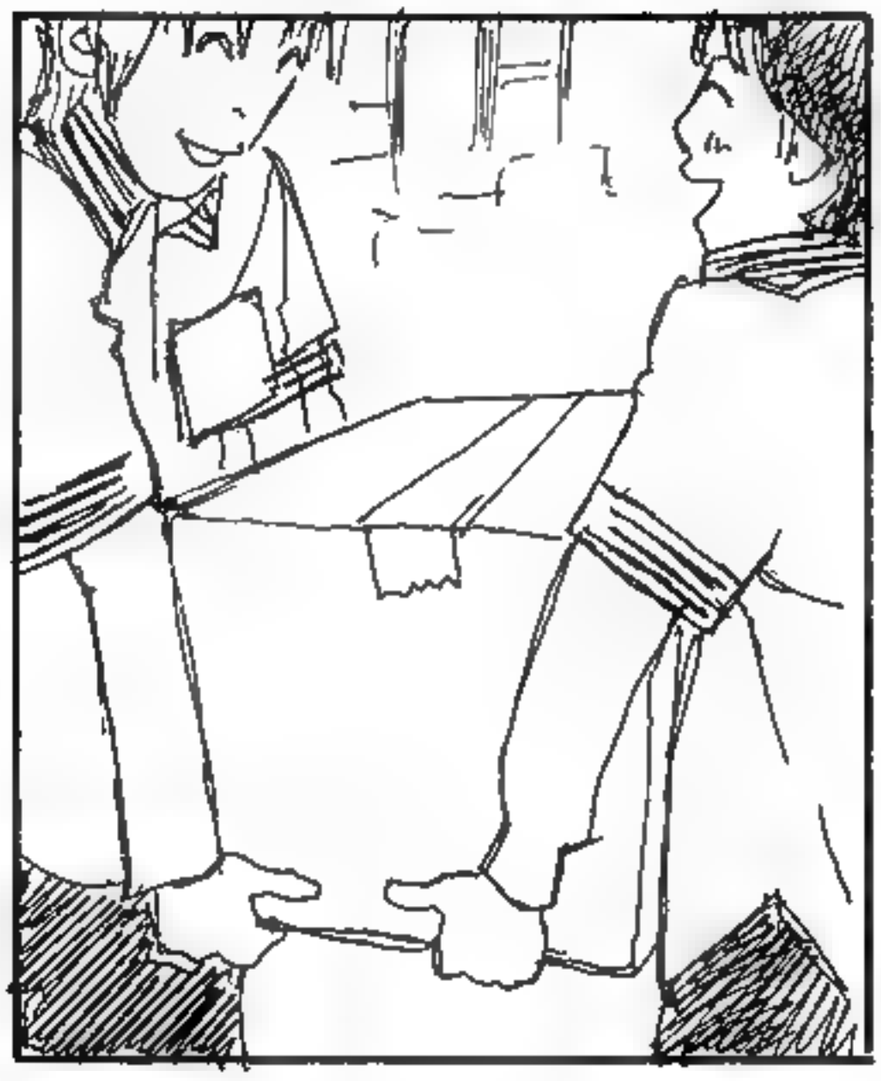
I wondered if I'd be able to grow some vegetables or something, so I filled the bowls from the ramen up with dirt and planted some radish seeds.

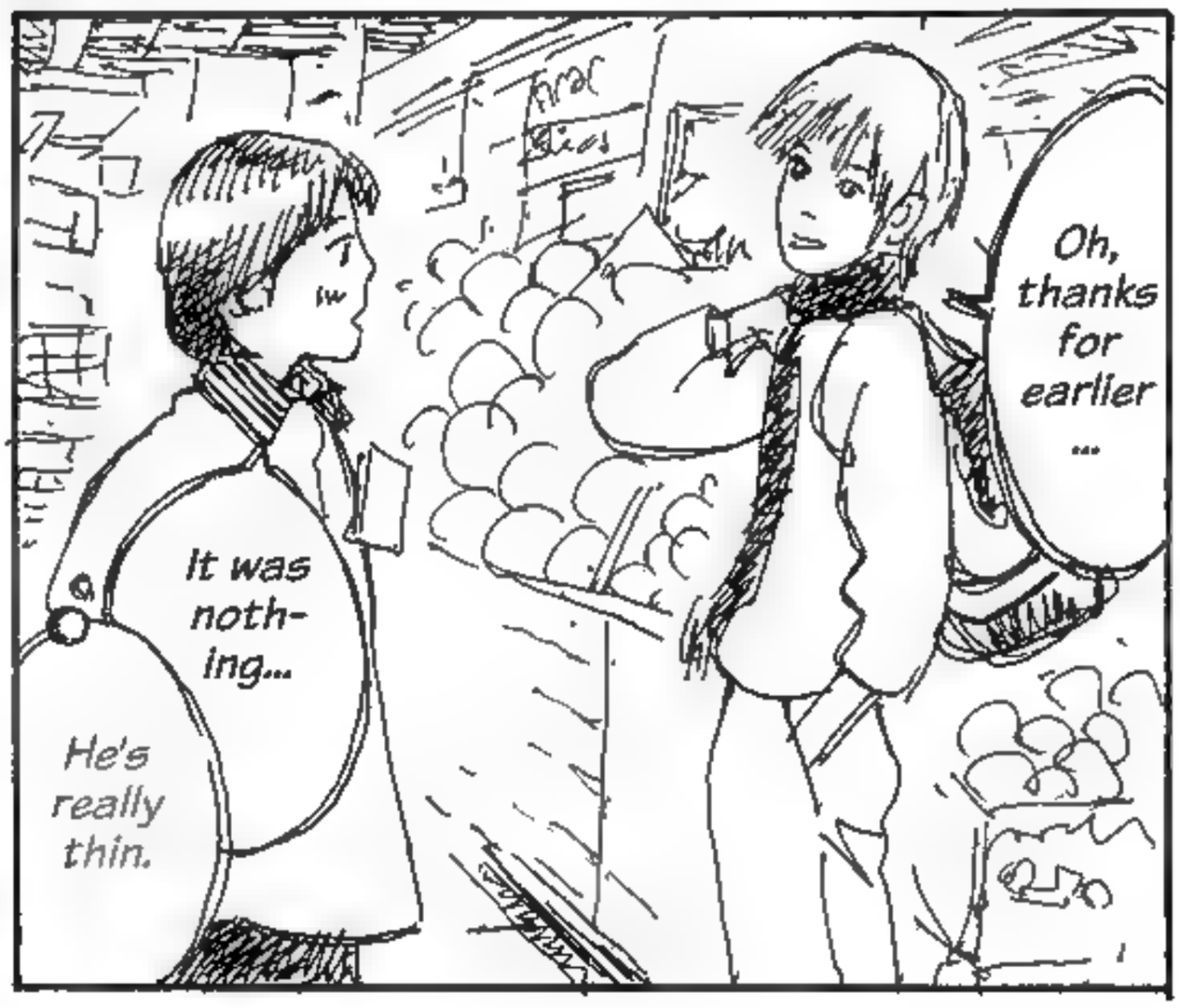
There was this guy I got along with pretty well at my part time job...


Welcome!

Oh, those are in the spaghetti corner, aisle two, over there.
Wow, but of course you'd know that.

Huh?
What are you looking for?
Some-body asked me where the canned tomatoes were.




Oh, thanks for earlier ...
It was noth-ing...
He's really thin.

But still, that's just not enough...

I'm not really one to talk

*I make sure I take some vitamin supplements.*

*Huh? Is that what you always eat for lunch? Just a sweetened bun?*

I made some grilled onigiri,

With the rice and miso from home

*The secret to it is honey.*

and my mother's deluxe omelette.

some improvised pickled radishes,

Yeah, right.

"Wow, but of course you'd be able to do that!"

"Huh? You made this all from stuff you grew?"

Except for the eggs.

Wouldn't it be better to just throw it away?

That's scary.

If you cheat on me... I'll kill you...

You know what that means right?

Whoa.

I received this hand-knit scarf.

The other day,

Isn't it tough working here? The pay sucks, right?

You can say that again.

If you've got time to make something, then get a job!

I mean, if you're gonna give someone a present, at least buy something, right?

And the manager's a real pain.

That's what I thought, but...

but the food's got nothing to do with it.

Sure, there are people like that,

Yup.

And then what? You didn't give him the lunch box because of that?

Like I couldn't take another step forward.

In the end, I've always...

It felt like it did back then.

...They said I was a wild monkey from the branch school,

that I was just an idiot from the same village.

remember when I entered middle school, I got bullied by the kids from the main school?

Hot hot hot!

Hmm? You put heat resistant bricks on top of the stove?

Wanna use a mitt?

...Doesn't it smell good?

Yeah, it probably has gotten all nice and soft.

sizzle sizzle sizzle

and even if you leave it alone, it won't burn.

you can reheat curry roux with wheat flour in it,

Wow! That's so useful.

If you put a pot on top of it,

The heat radiating from it gradually warms them up.

puff puff

And the baked sweet potatoes

are steaming hot and delicious!

Well, it didn't get all that cold, either.

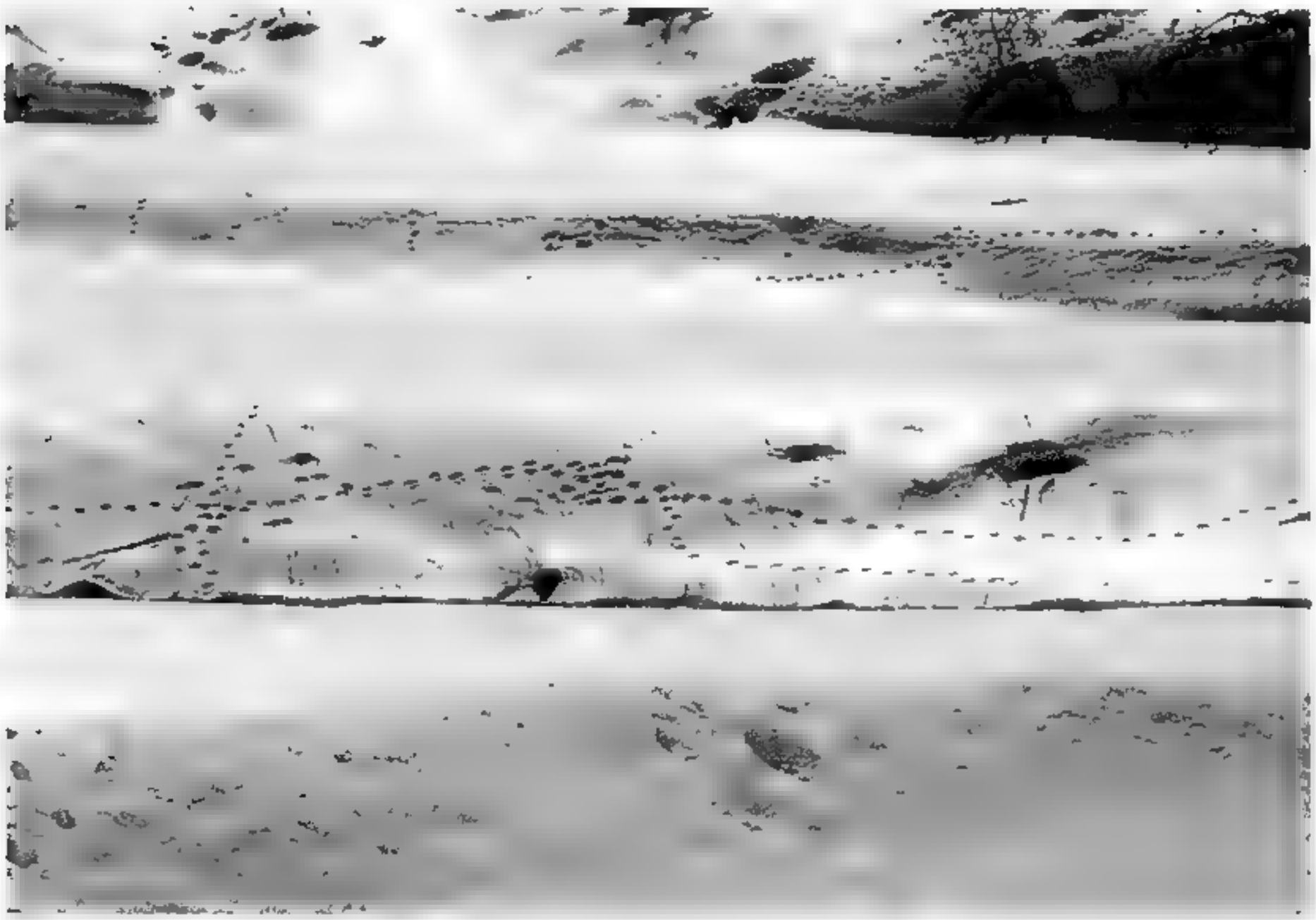
The satsu-maimo from this year kept really well.



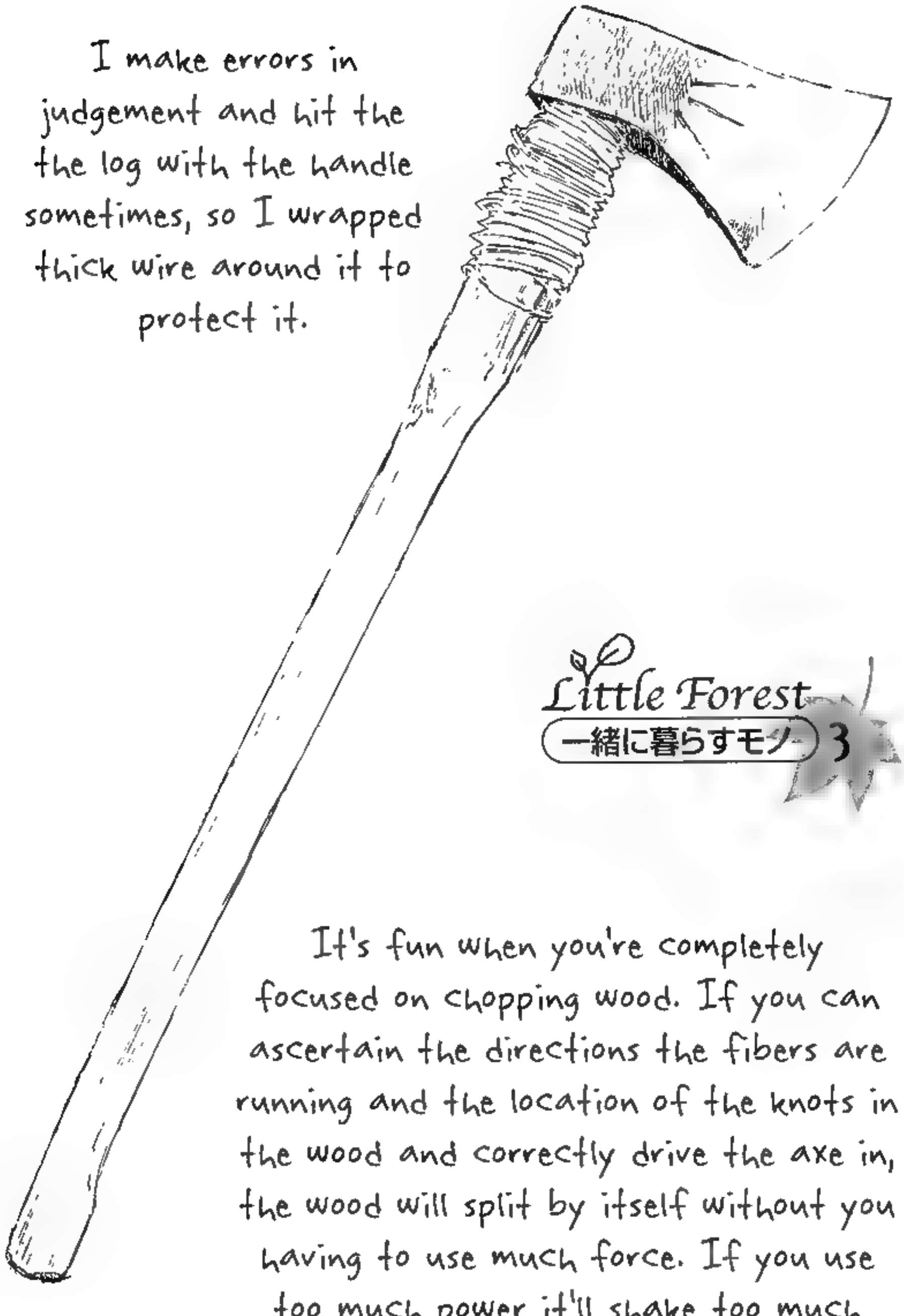
19th dish Radish and Baked Sweet Potatoes END

If you harvest them all at once you can't finish eating them all, so stagger it so that they're ready one at a time. If you like the vivid colors that they have then don't boil them; they'll lose their color. Make sure you harvest them before they rupture.

The surface of snow that has melted once and then frozen over. The tracks are from foxes.



I make errors in judgement and hit the the log with the handle sometimes, so I wrapped thick wire around it to protect it.



Little Forest
一緒に暮らすモノ 3

## Axe

It's fun when you're completely focused on chopping wood. If you can ascertain the directions the fibers are running and the location of the knots in the wood and correctly drive the axe in, the wood will split by itself without you having to use much force. If you use too much power it'll shake too much and won't split properly. Chopping wood is a dialogue between the wood and your body. I believe that controlling your breath and timing is really important.

Little Forest

# 20th dish

Bok Choy Buds

I came to help with the wood chopping!
The snow is thawing.
See you later.
The mountain trails have become streams.
The areas around homes are covered in sludge.
Are you going to go clear the branches, Minoo-san?

KLANG KLAK KLANK

ヒュルルル

We should take care of next year's firewood before we get busy.

If it mixes into the wet fields, the soil will stiffen up so we have to till the fields a bit earlier.

...Should we have lunch?

KLOK

Does it look that way?

ドス！ THUD!

...You've been puttin' your back into it, huh?

BLOOK

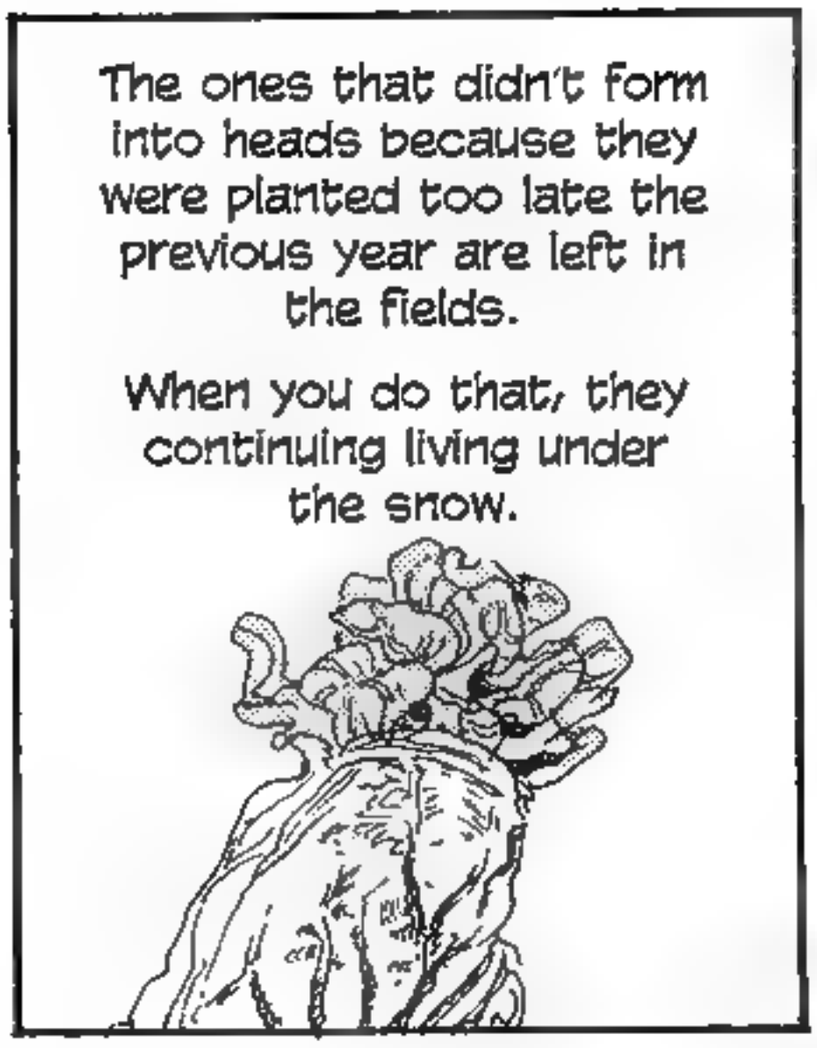
Tbh.h

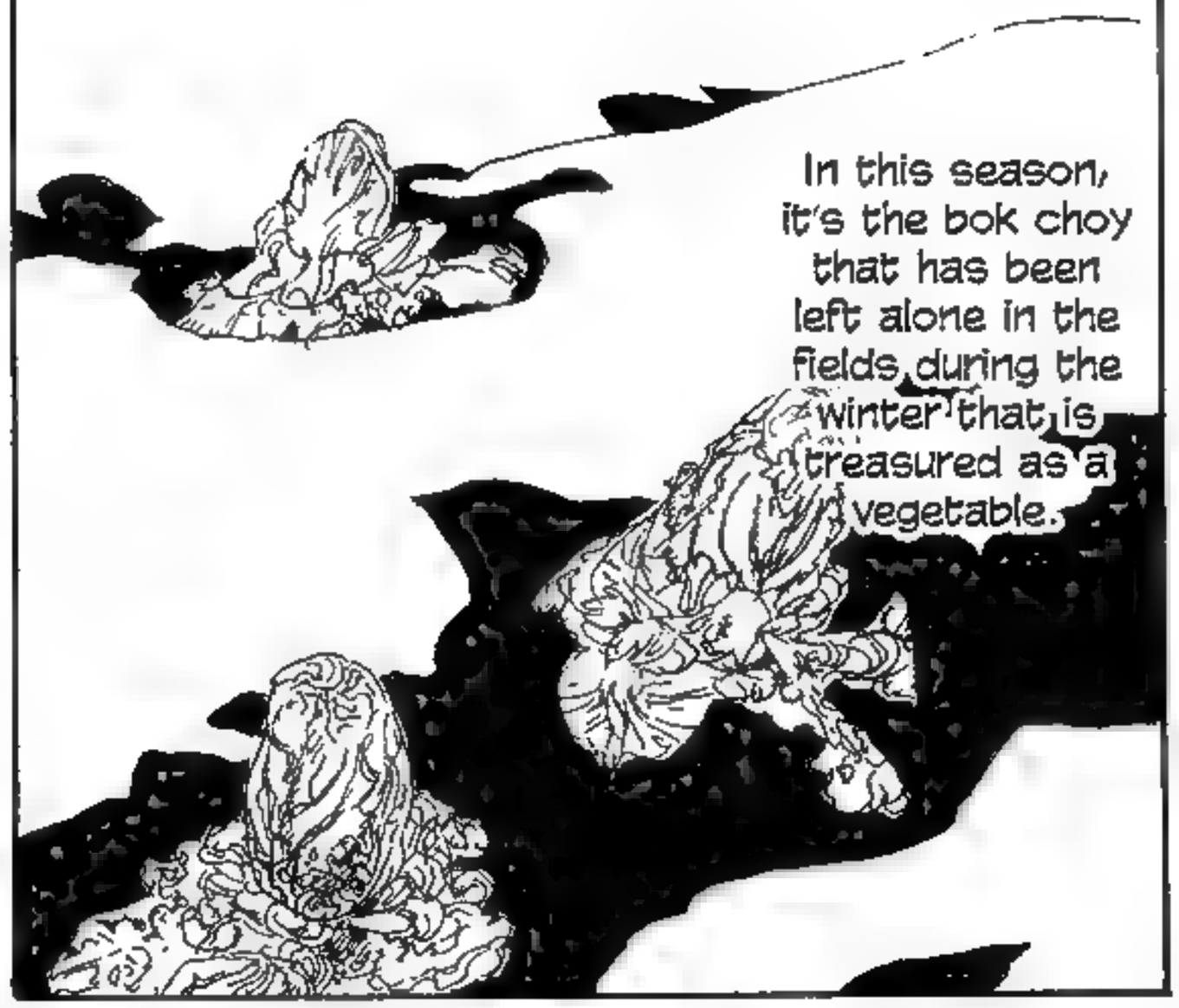
When you take a look at the soil, you'll see bakke and nobiru popping their heads out first.

Even if you don't till the fields, you'll still have crops.

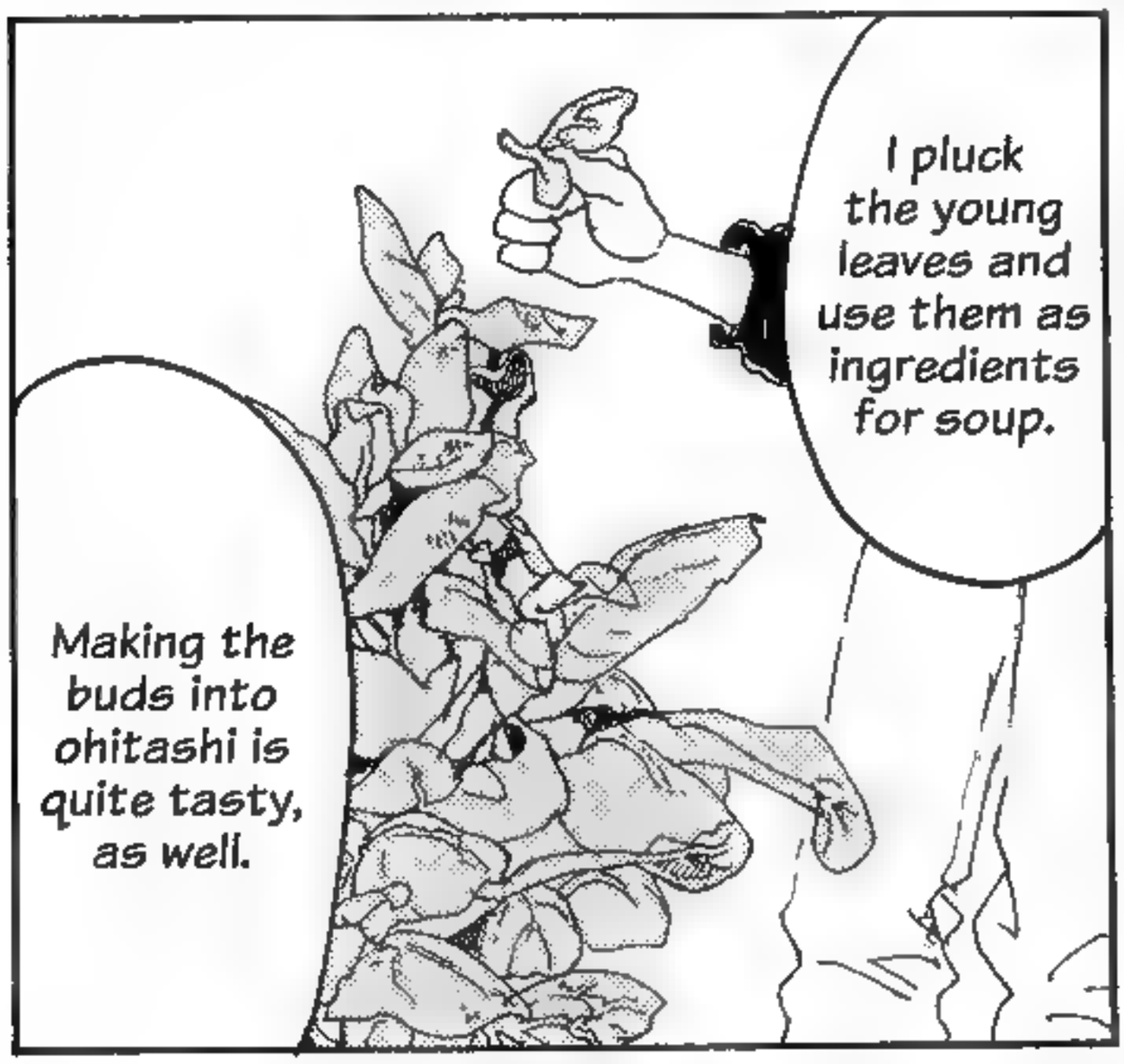
The ones that didn't form into heads because they were planted too late the previous year are left in the fields.

When you do that, they continuing living under the snow.



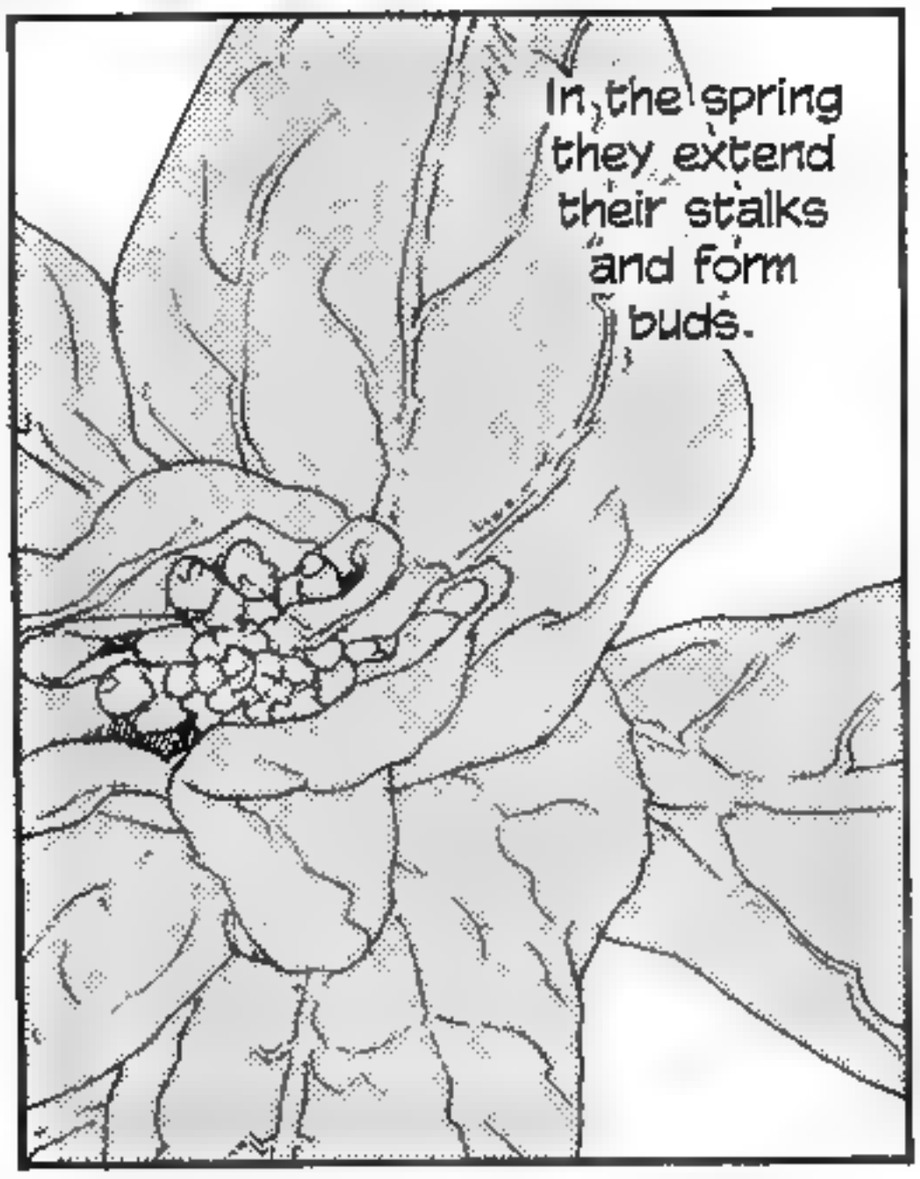


In this season, it's the bok choy that has been left alone in the fields during the winter that is treasured as a vegetable.

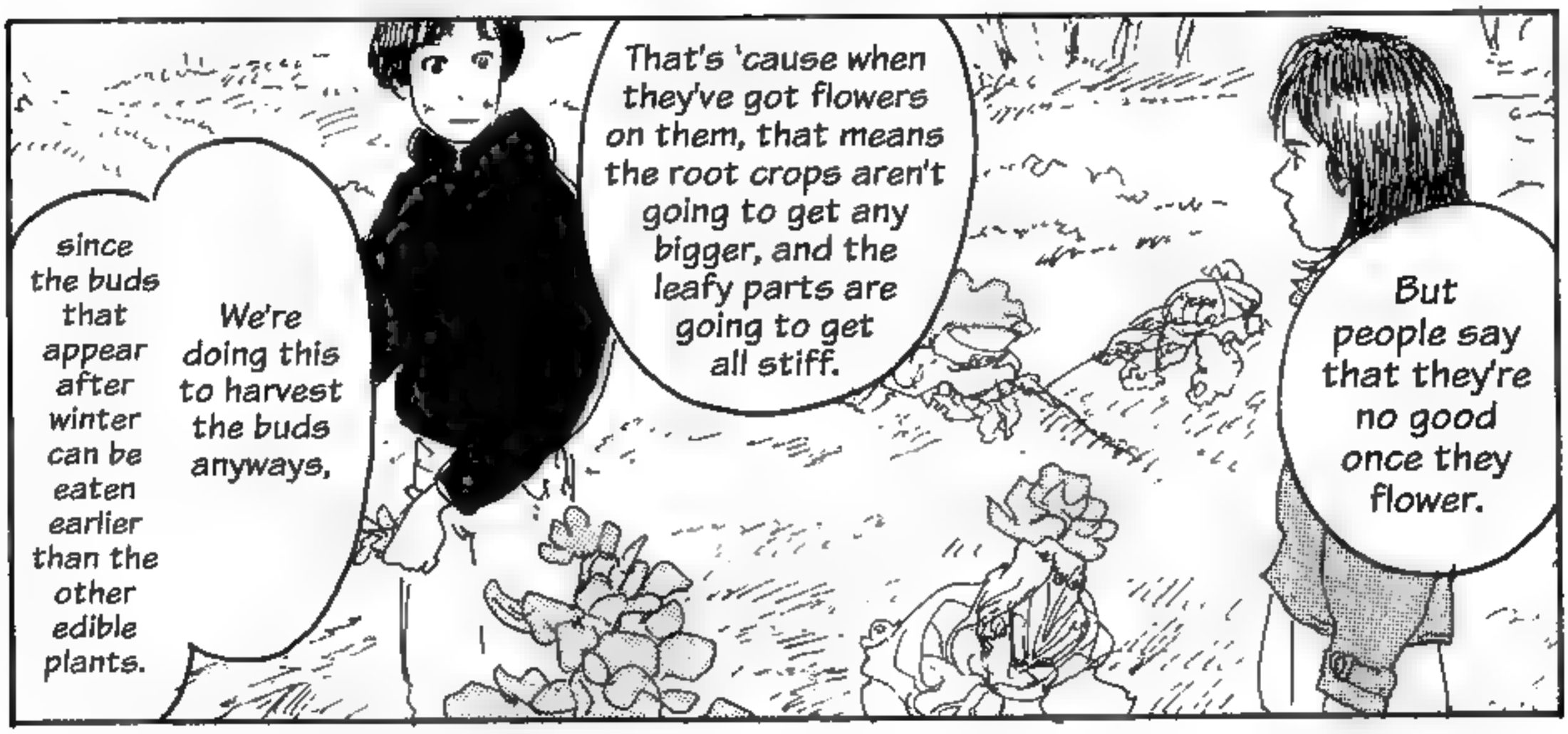


I pluck the young leaves and use them as ingredients for soup.

Making the buds into ohitashi is quite tasty, as well.



In the spring they extend their stalks and form buds.



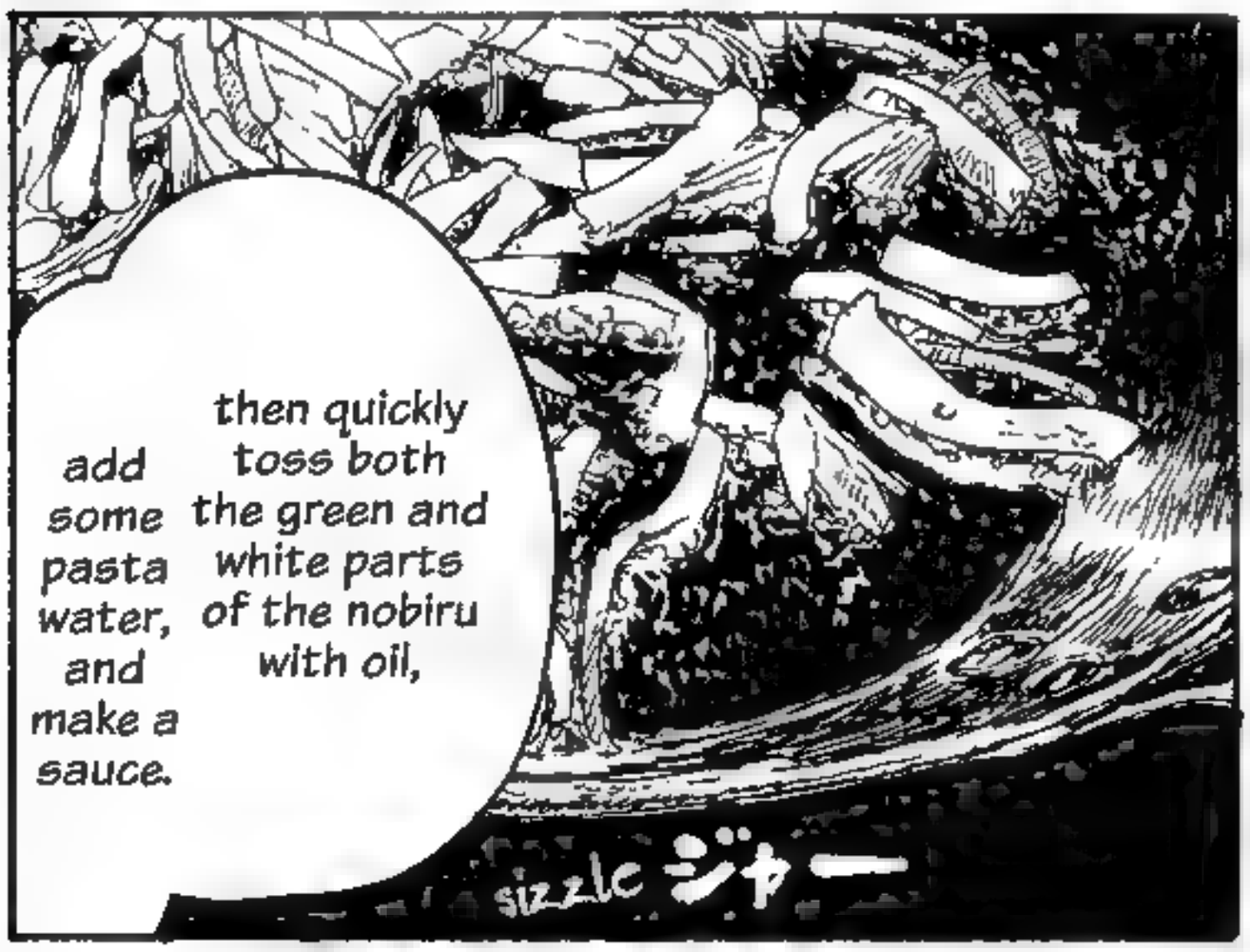
That's 'cause when they've got flowers on them, that means the root crops aren't going to get any bigger, and the leafy parts are going to get all stiff.

We're doing this to harvest the buds anyways, since the buds that appear after winter can be eaten earlier than the other edible plants.

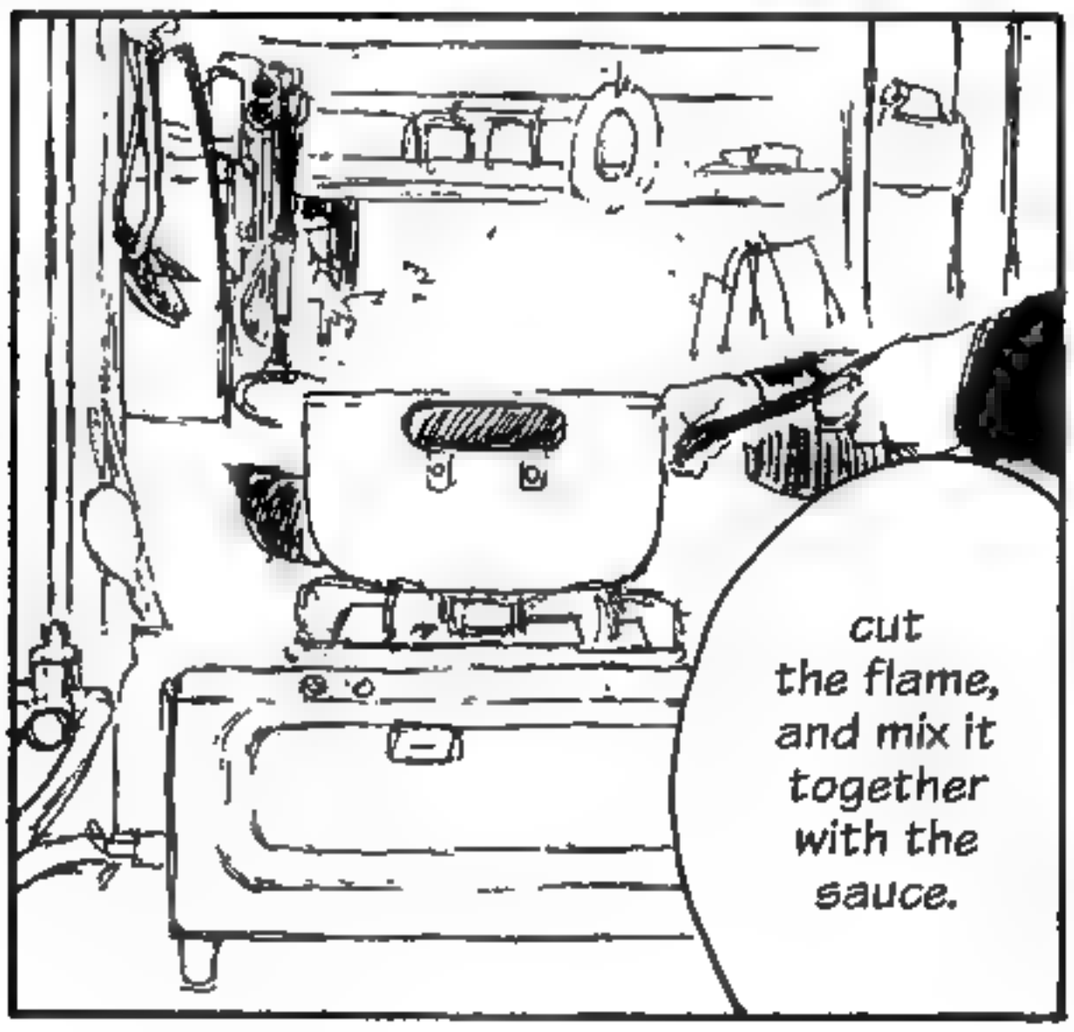
But people say that they're no good once they flower.

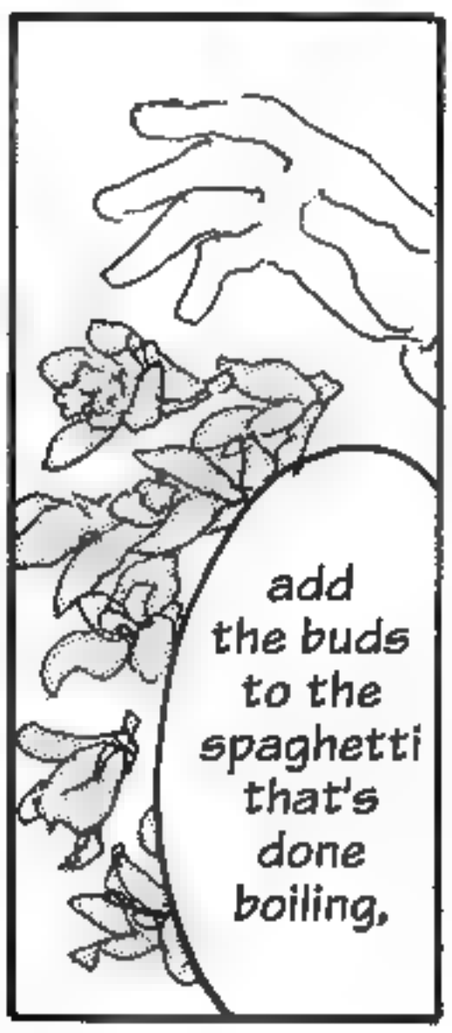
ぱらっ
scatter
I boil some spaghetti,

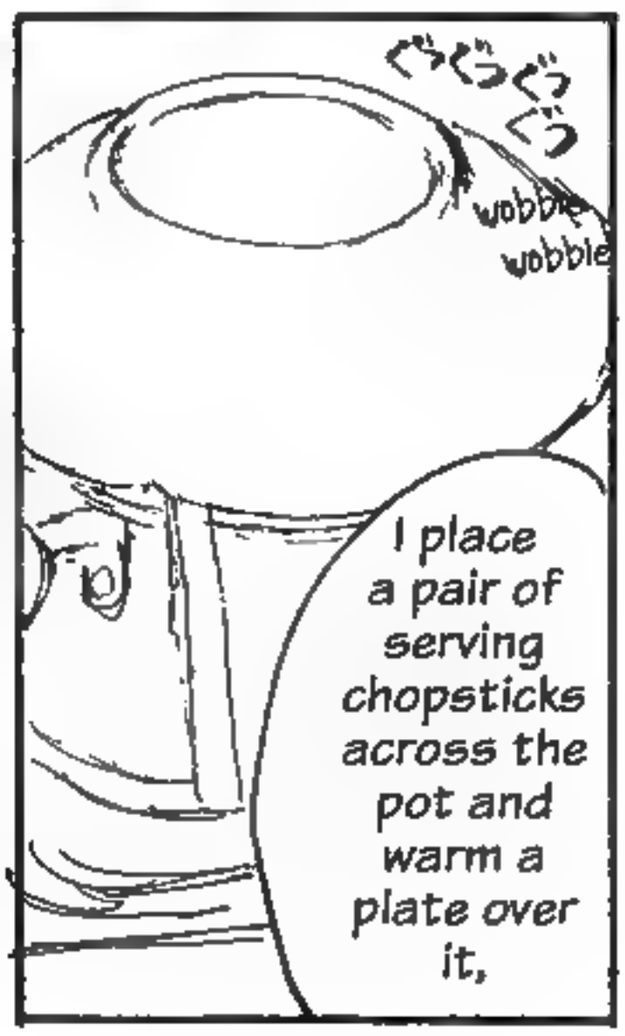
splish splish splish swish splish
じゃじゃじゃじゃぼじゃじゃ
We've got a little too much.
Washing the nobiru is such a pain.


add some pasta water, and make a sauce.
then quickly toss both the green and white parts of the nobiru with oil,
sizzle ジャー

grill the leftover salted sea trout and break it into small pieces,


cut the flame, and mix it together with the sauce.


add the buds to the spaghetti that's done boiling,


ぐぐぐぐ
wobble wobble
I place a pair of serving chopsticks across the pot and warm a plate over it,

"Pasta with salted sea trout, nobiru, and bok choy buds," though all I really did was throw together what I had left lying around. How is it?

The saltiness of the nobiru gives it a nice touch.

The potatoes have pretty much all sprouted. I've been weeding them, but I guess it's about time to stop.

It might be a nice side dish if you make it into a stir-fry with some potatoes, instead of using spaghetti.

Oh, the pheasant's eyes are blooming.

Pheas-ant's eyes are poison-ous, aren't they?

I'm pretty sure...

There's a lot more of them.

...

There's one over here, too.

I'm so sick of the atmosphere at my job! We were supposed to get someone besides that idiot in the spring, but it seems like that's all fallen through!

Maybe I should put some in my boss's tea!

...I think so. What about them?

Rather than doing a proper job, all he cares about is coverin' his own butt. Like, even when we're supposed to be having a business meeting, he spends the entire time singing the praises of our president, like he's from some other company or something!

That dumbass, when it comes to considering other people, he can barely see the ground around his own two feet. If you even try to discuss something with him, he'll just go on about how he's so amazing, and you're just being impudent.

Everyone's just been puttin' up with it 'cause they thought he'd be gone by now, but I really just gotta let it out.

He's got absolutely no sense of responsibility, he's completely shallow, and on top of that, and on top of that...!

I guess you were trying to relieve some of that stress when you were chopping the firewood, huh?

If it's a failure then it's all someone else's fault, and if it's a success, it's all thanks to him!

Then he makes everyone else around him foot the bill for it and acts like that's the way it's supposed to be! It frickin' pisses me off!

He acts like he's so capable and all gung ho about taking on all this work, but he's just tying his own noose and can't ever finish it in the end.

You sure are a buncha kids.

Bad mouthin' others the only thing you two're good for?

Ouch!

WHUP

WHUMP

All that's grown up about you two are your bodies...

How pitiful...

...

If you pick up on when others are bein' sly, that just means that you've got the same thing on your mind too!

Yeah...

It's been a while since we've been scolded by gramps like that.

the snow disappears completely after two or three days.

When it gets this warm,

* I've got to make sure to blacken the ridges up while the paddies are still muddy.

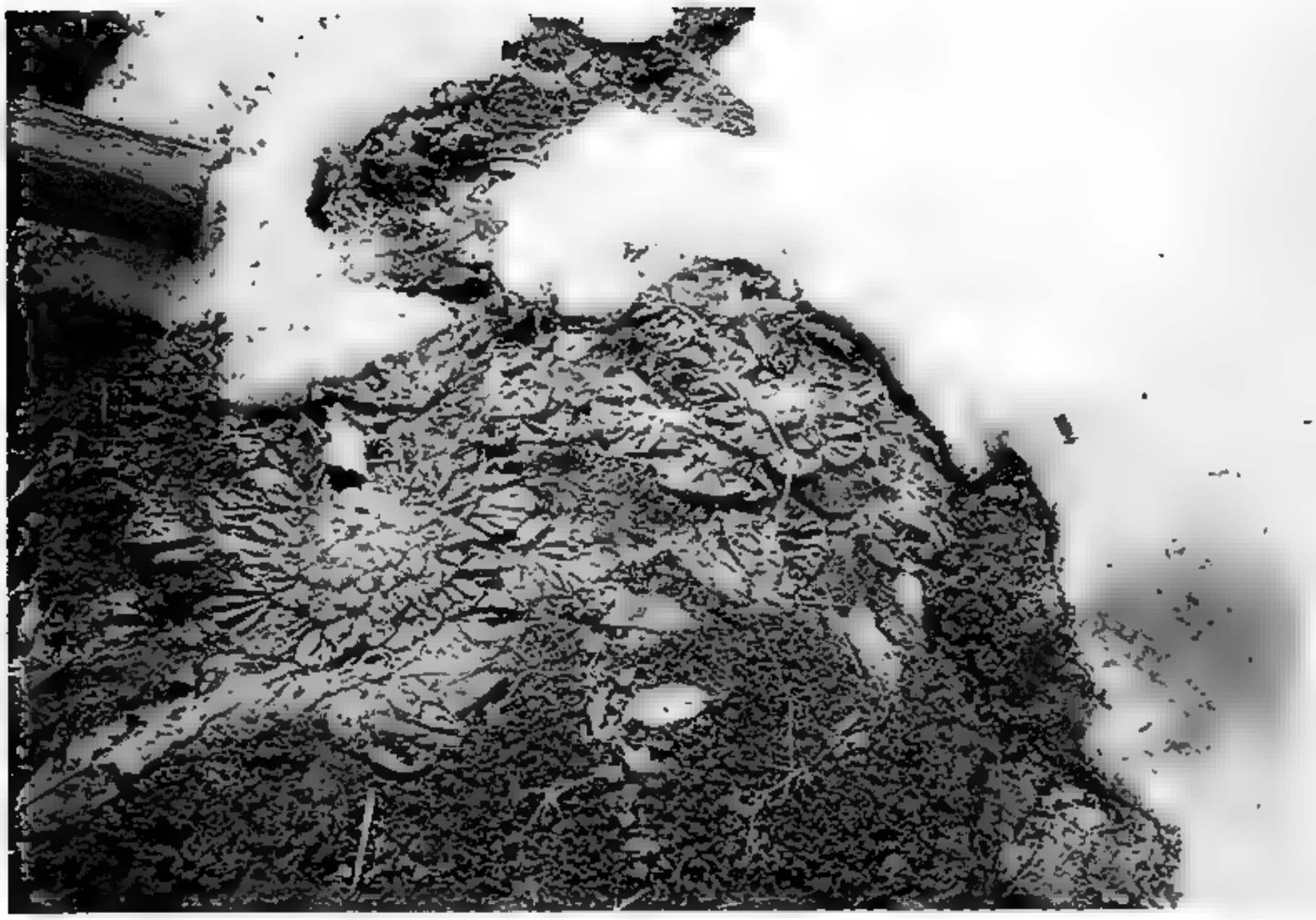
...I guess even you get a bit emotionally unstable in the springtime, huh, Kikko?

I sort of feel completely relieved now.

* The process of layering soil from the fields on top of the ridges preventing water leakage and weeds from growing.

20th dish Bok Choy Buds

END



The tatsoi showed itself once the snow from last year melted.

Mizuna and tatsoi left in the fields also bud, and I eat those as well, but I think what makes bok choy buds especially tasty is how fluffy they are.

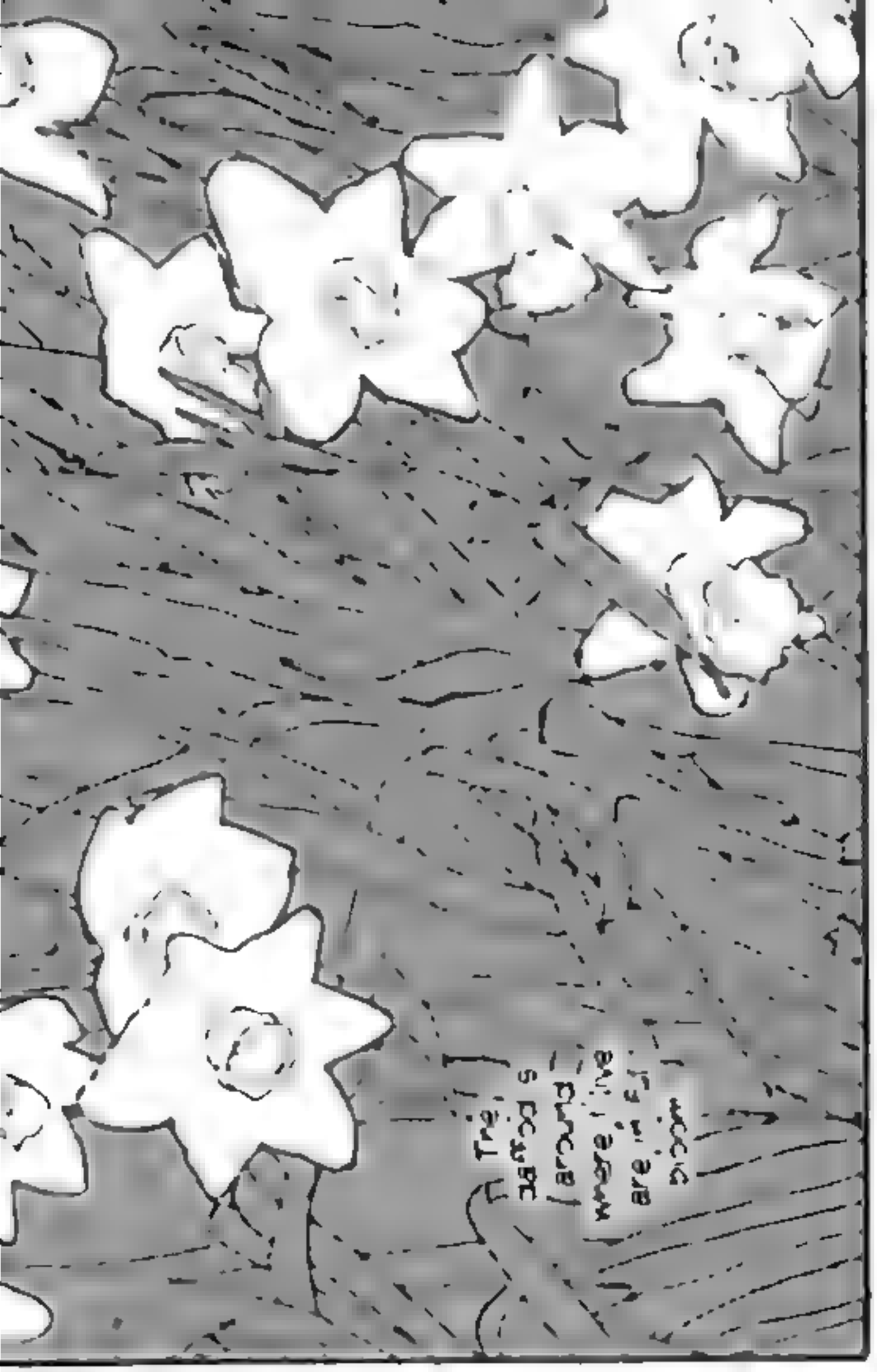
This is a picture I took of Chinese chives piercing through a dead leaf.

Once the job is done I always wash off the dirt someplace with running water and make sure they're clean.

I always put on sturdy rubber boots when I'm in the fields and mountains, and I have a pair for working in the soft paddies.

As long I'm in Komori, I've pretty much always got my rubber boots on.

A pair for work in paddies



# Little Forest

# 21st dish

Taranbo on the 25th of April

When I head into the mountain I find...

katakuri flowers,

enreisou,

and...

Oh! It's blooming already!

Nearby that cluster,

a cluster of shiraneaoi.

Shidoke! There they are!

Using it for ohitashi or tenpura really brings out its flavor.

I guess I should hold on to them for now.

A little longer, huh?

Hrm, it's still stiff.

And the kogomi... Has it all been snatched up already?

I wonder how the ko-shiabura is doing...?

Rush...

The 28th..

The 25th..

Ryaaah!

うりゃ

The 30th.

Shiitake

Shidake

Koshi-
abura

Tarañbo

Kogomi

Carrot

Tenpura

Kakiage

Kogomi Ohitashi

Tenpura Sauce

Rice

Salt

TIME TO

EAT!

In Komori, the plum, prune, and cherry blossoms come rolling in at the same time as the edible mountain plants and the rice planting season.

21st dish Taranbo on the 25th of April

END

On spring mountains, whenever I find tall tara trees it always makes me sad because even though there are tons of taranbo on them, they're all so high up that I can't reach them...

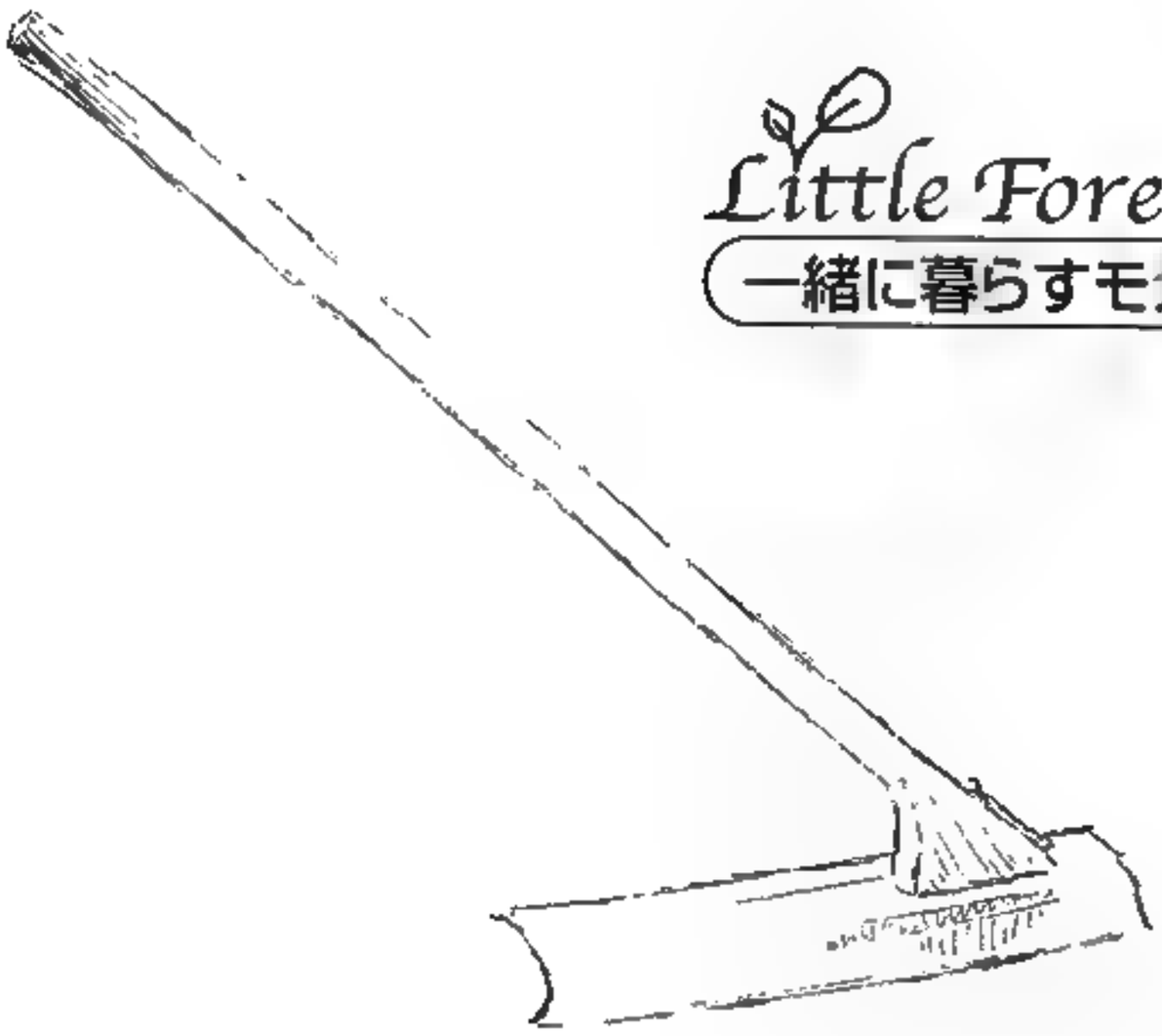
This is Kogomi.

I've been pruning the tara trees that grow around my house in such a way that the branches spread out without stretching too high. If you harvest too many of the sprouts on a young tree, it will end up withering, so I think of next year's gains and try not to be so greedy.

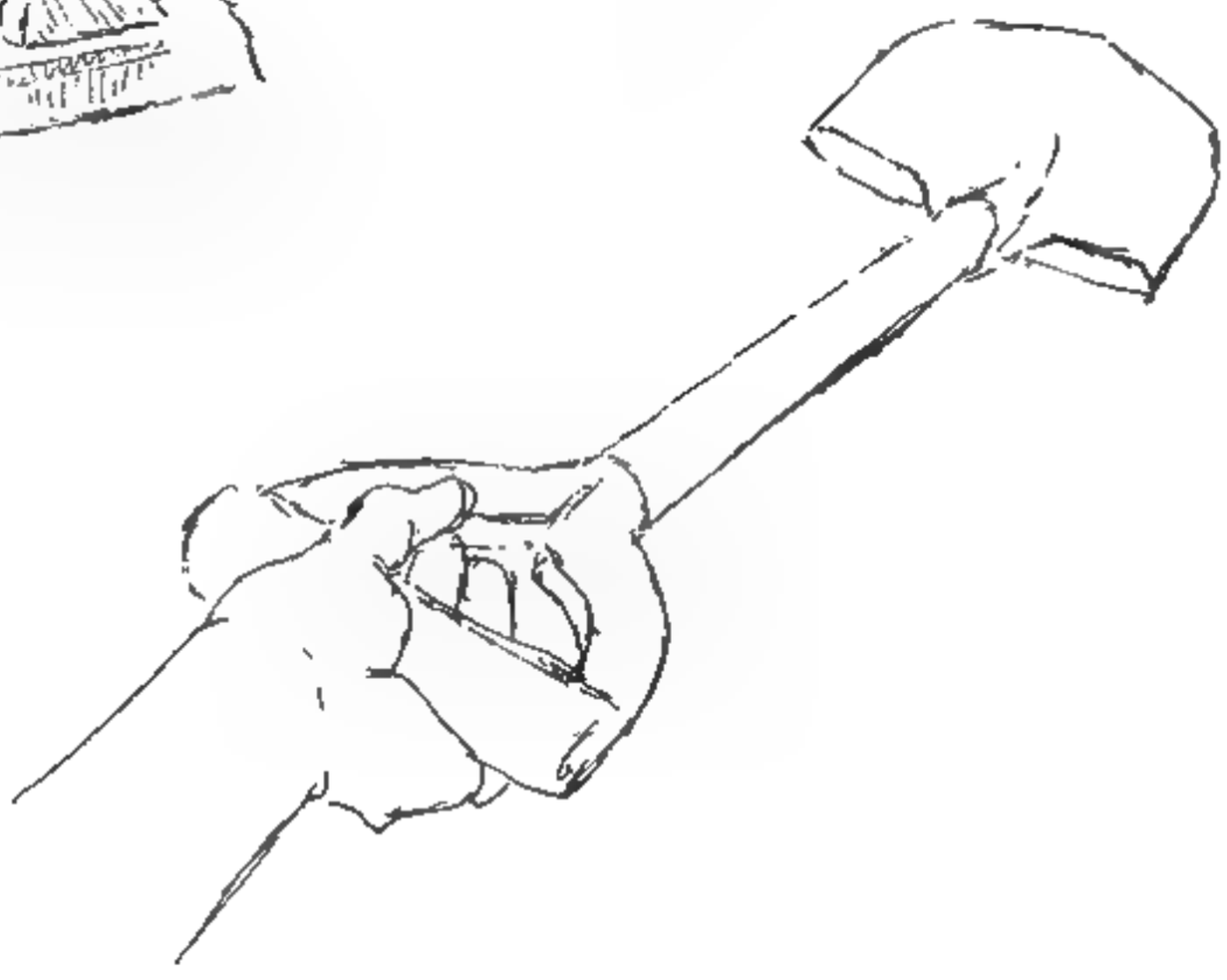
If you don't harvest the tara sprouts and leave them alone, then they'll extend on the branches like so, and you can look forward to what you'll have next year.

Using one lets you reclaim the soil, level it, and make it easy to grow vegetables in. When you see someone who has been working the fields for a long time use a hoe, they move rhythmically with no wasted movement. It's almost like they're dancing.

Fields that have been left alone for years are filled with weeds and stones all over the place, so first make sure to dig them up with a spade and a hoe like this one.



Little Forest
一緒に暮らすモノ 5

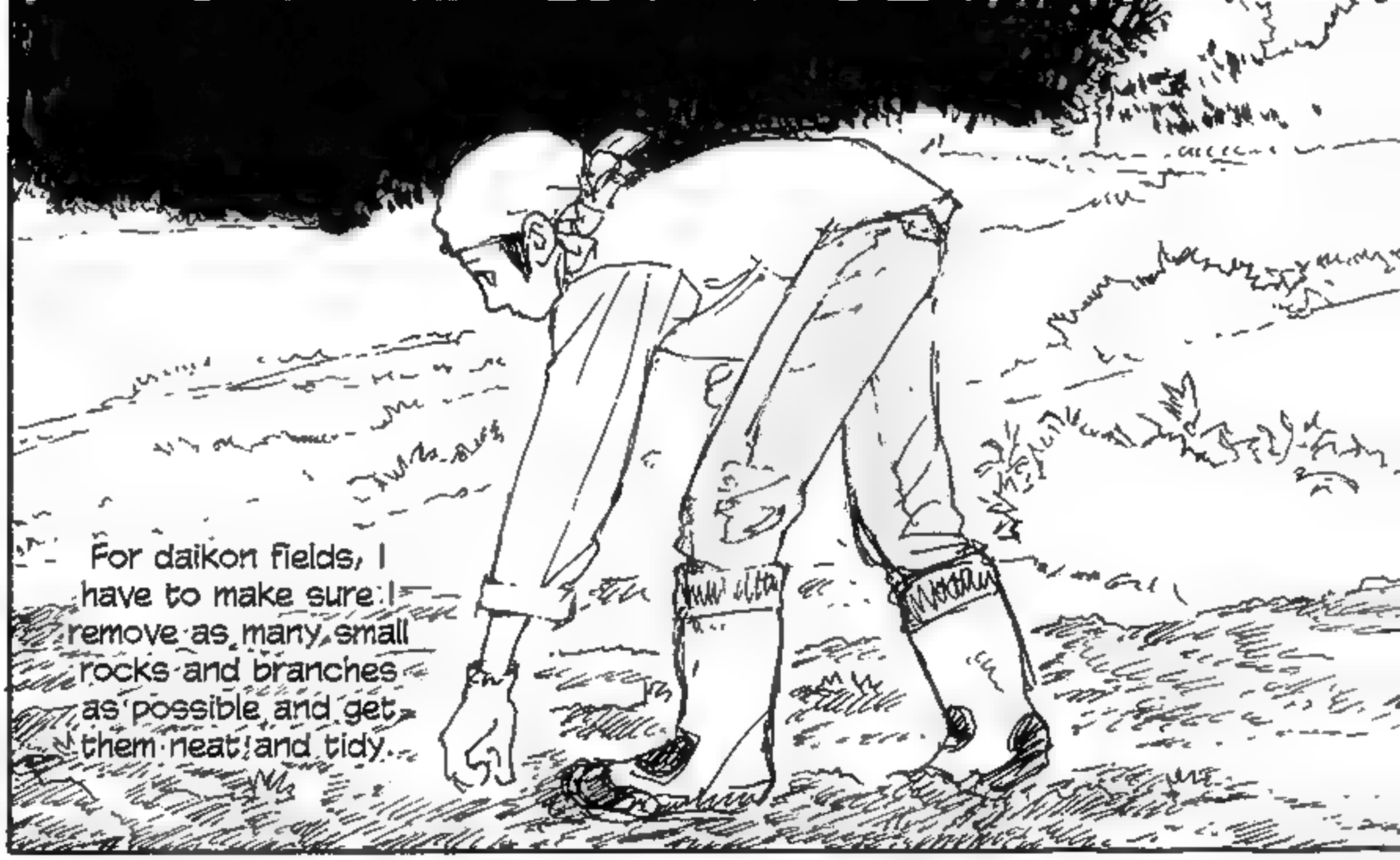


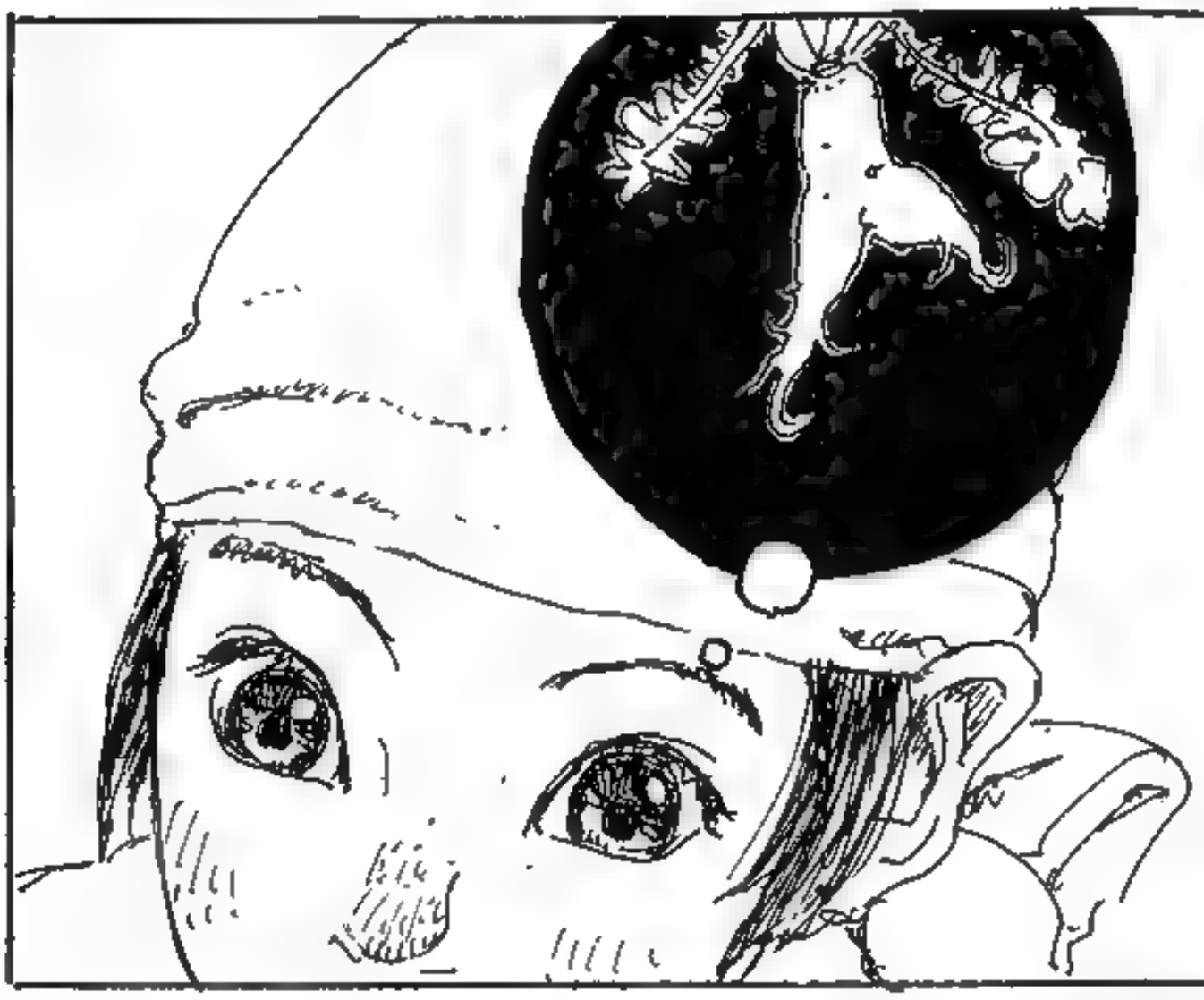
These are edged tools so making sure that they're always sharpened before use is one of the tricks to making good use of them.

# Part 2

## 22 Round Daikon Radish

*A Tart made from Daikon Sown in Spring*



If the root bumps into an obstacle while it's extending then you end up with a forked daikon.

When daikon sown in the springtime come in contact with the cold frequently, they bolt and develop seedpods,

* The stems on the flowers of vegetables and such extend and become stiff, which means that it is past the period where it is suited for consumption

But then I unintentionally ended up planting quite a lot of them.

so I watch out for frost while I plant the seeds during the breaks I have from preparing the paddies.

replant the seedlings that have drifted,

I plant the rice,

and collect the bracken, pickling them in salt to preserve them.

In the meantime, the daikon are now ready to eat.

I'm not gonna be able to finish this just by making side dishes and soup out of it.

I decided to take on the challenge of making a "daikon tart".

Here I go!

And that's why, for the last few years, I've been thinking I ought to make a dessert out of daikon.

...apples, I guess...

...

It's right about this time of year when I'm out of fruit.

If I'm using daikon as a substitute for a fruit... then it's most like...

I mix in rice vinegar and sugar and pickle thin slices of daikon.

...What if I soak them in sweet vinegar?!

I suppose it's close to apples in how sweet and tangy they are.

It's daikon, after all.

This is a fresh approach to it.

I guess I'll try using salad oil instead of butter in the kneaded tart dough mixture.

I guess I'll strain it.

SQUEEZE

Should I leave the marinade from the sweet vinegar pickling in, or strain it out?

and then form a crust.

take the daikon, now thoroughly flavored, pack them inside,

I lay the dough out in a pan,

DING

Now then...

CHIP CHIP

I cut off the extra dough.

TIME TO EAT!

...Hmm.

It's sorta like a takuan tart.

Hmm? It tastes good, right?

How is it?

DING チーン

If I don't pickle it as long then the daikon will be more crisp. .

So the texture of the daikon is like takuan, huh?

It's not "apple"...

Hmm. I don't really know what to make of it.

BZZ

How is it?

DING

If you told me that this came from some famous store and said that this was how it was supposed to be...

It's sort of tasty, or something.

maybe it's passable as it is.

It's not like it's inedible or anything,

DING チーン

DING チーン

I don't get it!

I've gotten way too accustomed to the taste, as well. I can't be objective anymore.

But still, it's daikon. Why are you so stuck on making it seem like apple?

DING

Well...

DING チーン

Then it might be pretty tasty, I guess.

While I am doing this...

the mulberries are getting some color to them,

The strawberry fields are being covered in a sweet fragrance,

and I'll completely forget about their substitutes.

and soon I'll be busy enjoying those real fruits, eating them raw or as jam,

And so the "daikon tart" will remain incomplete once again this year.



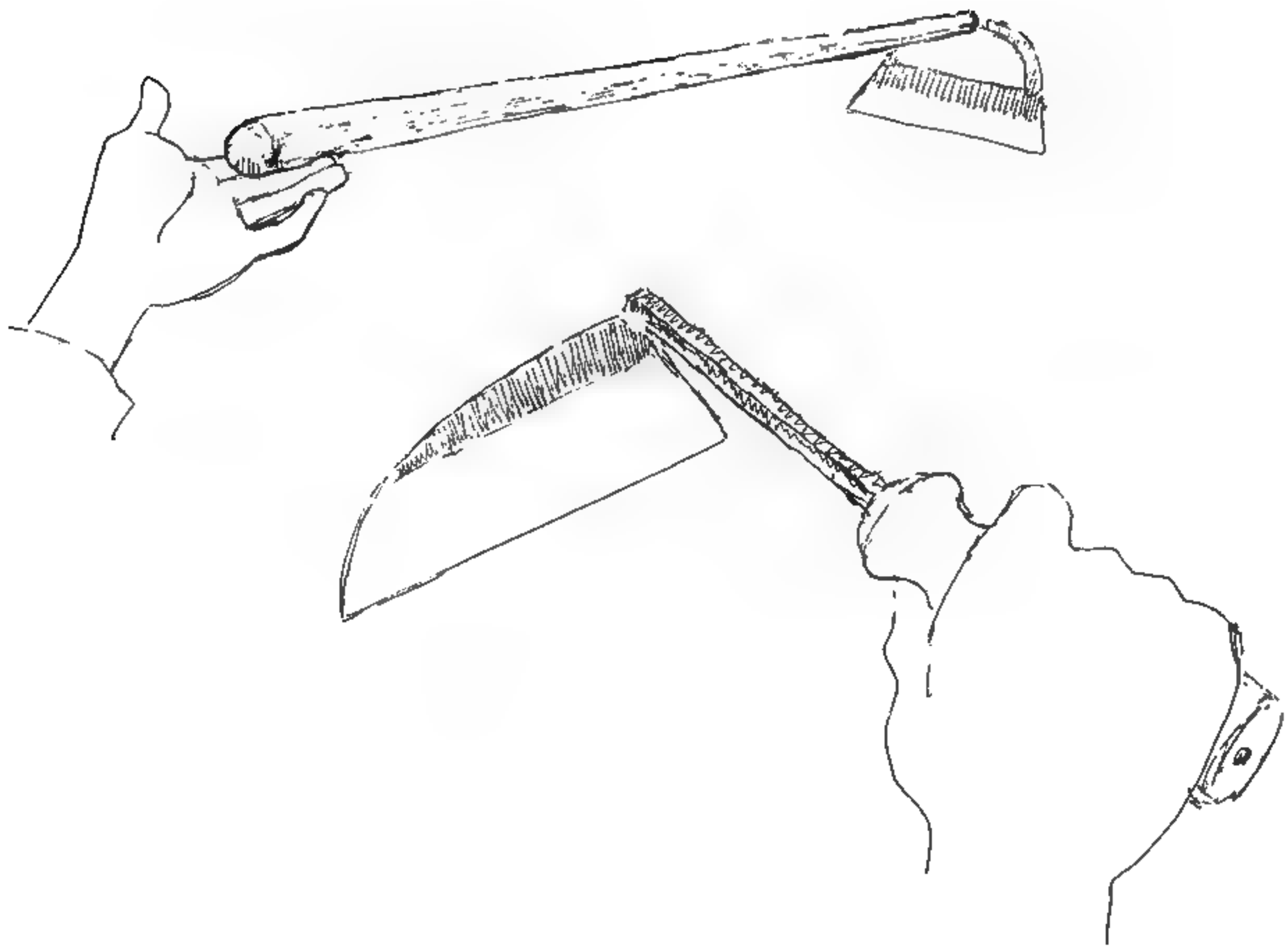
22nd dish A Tart made from Daikon Sown in Spring

END

## Daikon Tart

Daikon from the spring to the summer seems to be a little bitter, so I chop it into thin narrow strips and dry it out before using it. When I harvest too much, I put it in curry all the time. It's tasty like how daikon is when it soaks for a while in oden. It's good if you put it in normal curry too. For instance, with "beef, red pepper, and daikon curry", once the beef was seared until crispy, I stir-fried the vegetables, put them together, and then cooked it with leftover wine. It was really tasty.

Bears love mulberries, too. These I harvested and made into jam



This is the tool that they use to take care
of the grass and keep the surroundings around
the houses and fields of farming families tidy.
The old grannies will find time when they're not as
busy from farm work, in between the breaks of
housework, and spend it cutting grass that they
find while it's still short. If they leave the grass
as it is there, it'll grow roots again, so they gather
them together, dry them out, and burn them.
This multitude of tasks is what they do to
maintain the scenery.

Little Forest

# 冬・イネオーライ

## 23rd dish
Rice Sours

The "push type manual weeder"...

It's a device that harrows the soil and loosens the weeds.
The blades rotate when you squeeze it and push it forward.
SQUEEZE
ガションガションガション
KASHUN GASHUN GASHUN GASHUN

KA BLUB BLUB BLUB

KA BLUB BLUB BLUB

Ah, they're floating up.

The white roots messily float about.

KA BLUB BLUB

So I swish my fingers among the weeds to catch them.

But the grass around the rice plants are still left, so those must be taken care of by hand.

SLAP
バチン

Ow.

On top of the damp and sweltering heat, there are all these annoying jerks around who won't leave me alone.

Ugh, my shoulders and back.

ブブブブン
BZZ
BZZ
BUZZ

Agh, I wish I could just wash this whole feeling off me.

ブーン
BUZZ

BUZZ
ブーン

I hate horseflies.

In this season it's fine to leave it at room tempera-ture.

First, make some amazake.

Mix koji into some rice gruel.

Guess I'll take care of the prep work for some rice sours.

Now you increase the bacteria that encourage fermentation in here,

like with yogurt, or unprocessed sake.

You can make it in a single night!

Mmm, sweet!

ブクブク
ブク
BUBBLE
BUBBLE
BUBBLE

It's warm so it will take around half the day for it to be ready to drink.

I put in yeast for general bread baking purposes.

Mix it well.

THUD

Put it in the fridge and let it cool down.

It's so refreshing when you drink it.

Strain the portion that you want to drink right away.

The gas from the fermentation forms bubbles.

Lookin' good!

After cutting the grass, which leaves you feeling like you've been in a sauna...

ブイーン

ブイーン

ブイーン

VRR VRR VRR VRRRRRRN

ブイーン

One more!

It's sweet and goes down easily, so there's hardly any left for long,

look look look

it's delicious.

Hm?

but occasionally you'll make too much.

Oh look, there's a bit extra!

Ahahaha, yeah, again.

... Wanna come over for a drink?

Oh, yeah, I made way too much rice sour.

Hello? Hey, it's me.

otherwise Kikko will find out.

Yeah, walk on over,

Good evening!

Wow.

It smells great.

No need to come down here.

Come in... Ah, my back hurts.

Yup.

This is a nice batch that you've made too much of.

It is a true darkness...

...are entwined with dampness.

Humid nights like these, with no moon or stars,—

Cheers.

I stand on the ridges and strain my ears.

At times like this,

Huh? There should be more water.

There's a leak.

Oh. Found it.

Other than the sound of water from the sluice, I hear...

コポ コポ コポ ブクブク ブクブク ブクブク

One must make sure to do a good job of cutting the grass in order to find the holes that moles and other rodents make.

STAMP STAMP

I stomp on it and plug up the hole.

blu bu bub コポポポ

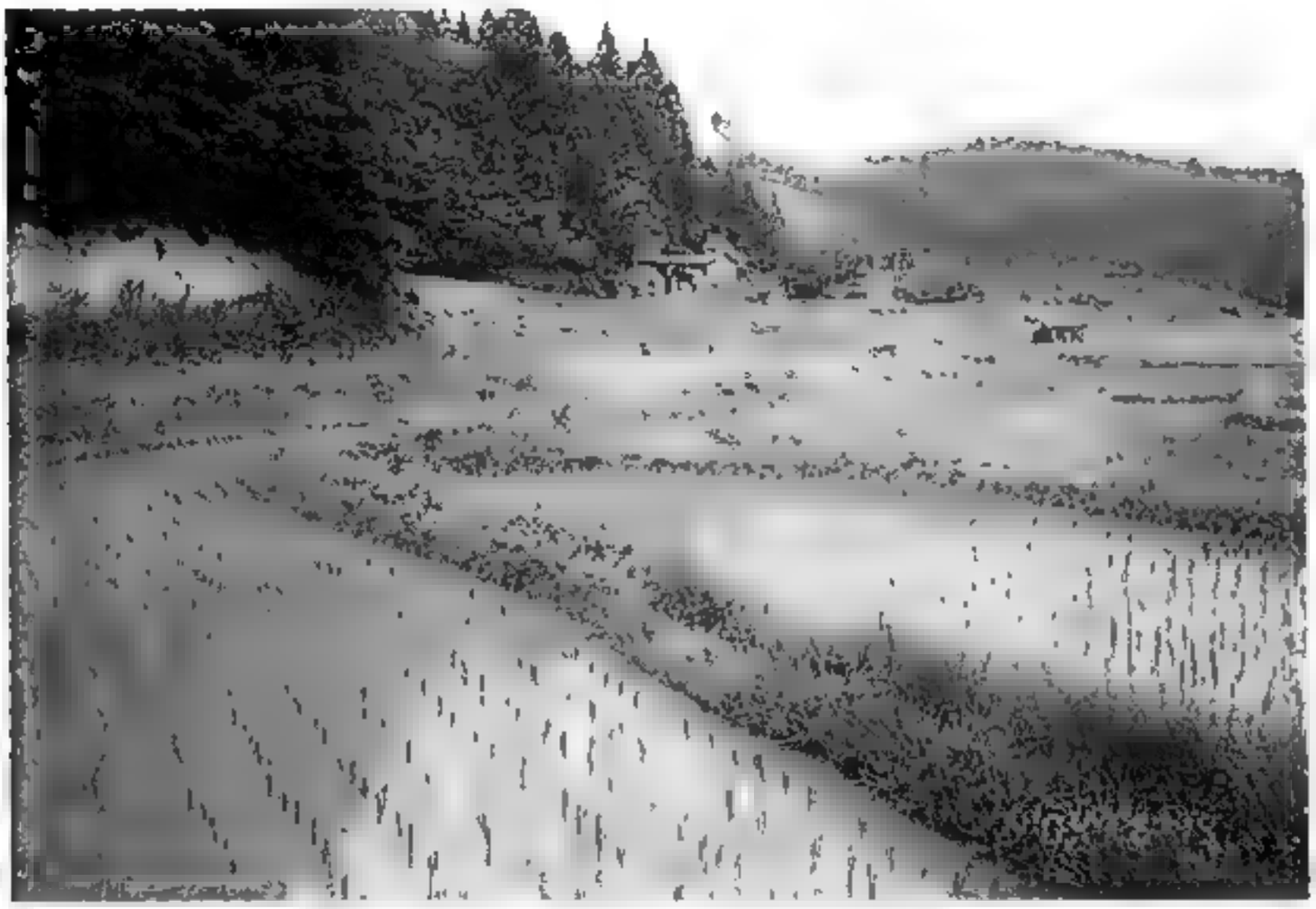
A mole hole!

23rd Rice Sours

END

The water in the paddies also serves to retain heat, so it's warm. On chilly, rainy days, or when you're coming down with a cold, if you do some work in the paddies, it heats up your body and feels really nice.

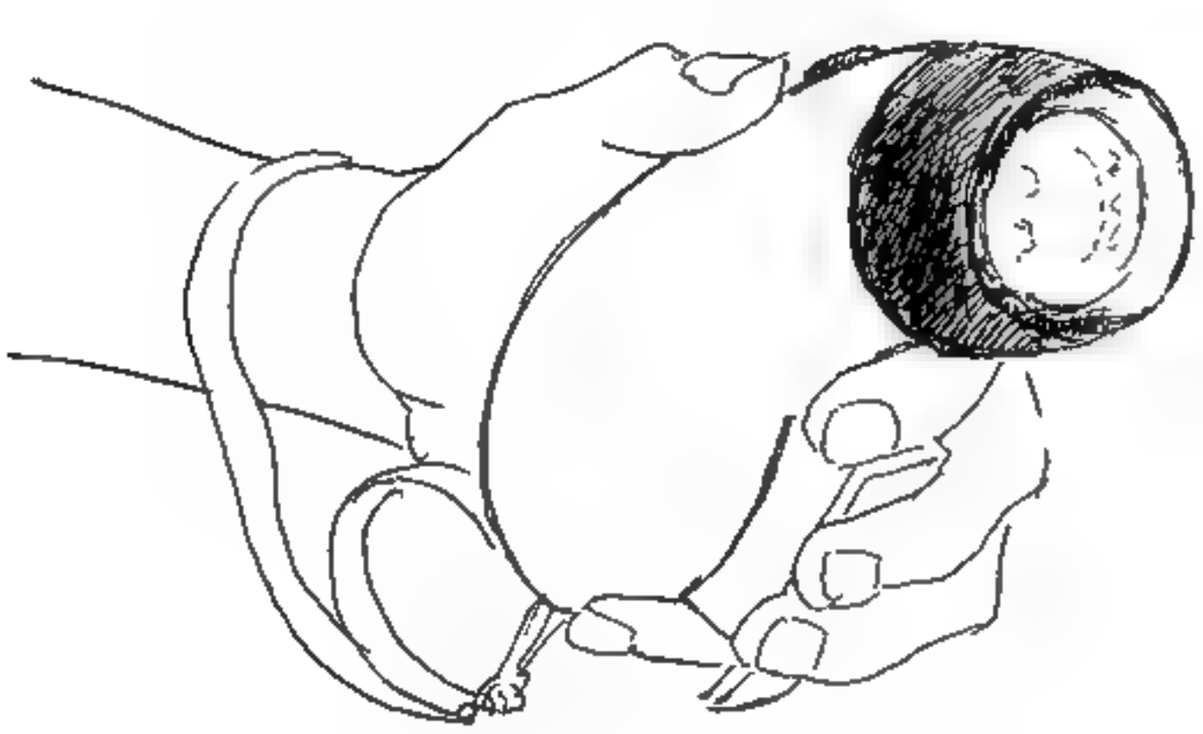
It's time for weeding.



A moonflower

A mole

This type even works without batteries.



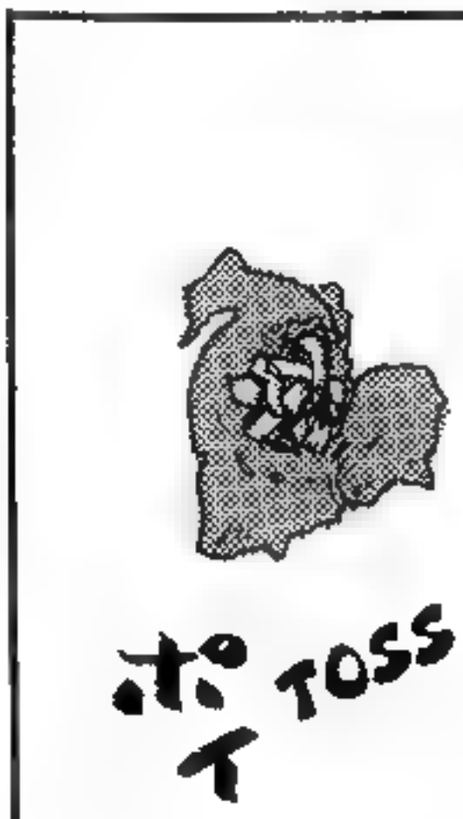
There are practically no streetlights in Komori, and on nights where you can't see the moon or the stars, it's completely dark. When I go out at night, even if it's just to someone's house nearby, I take my flashlight just to be safe.

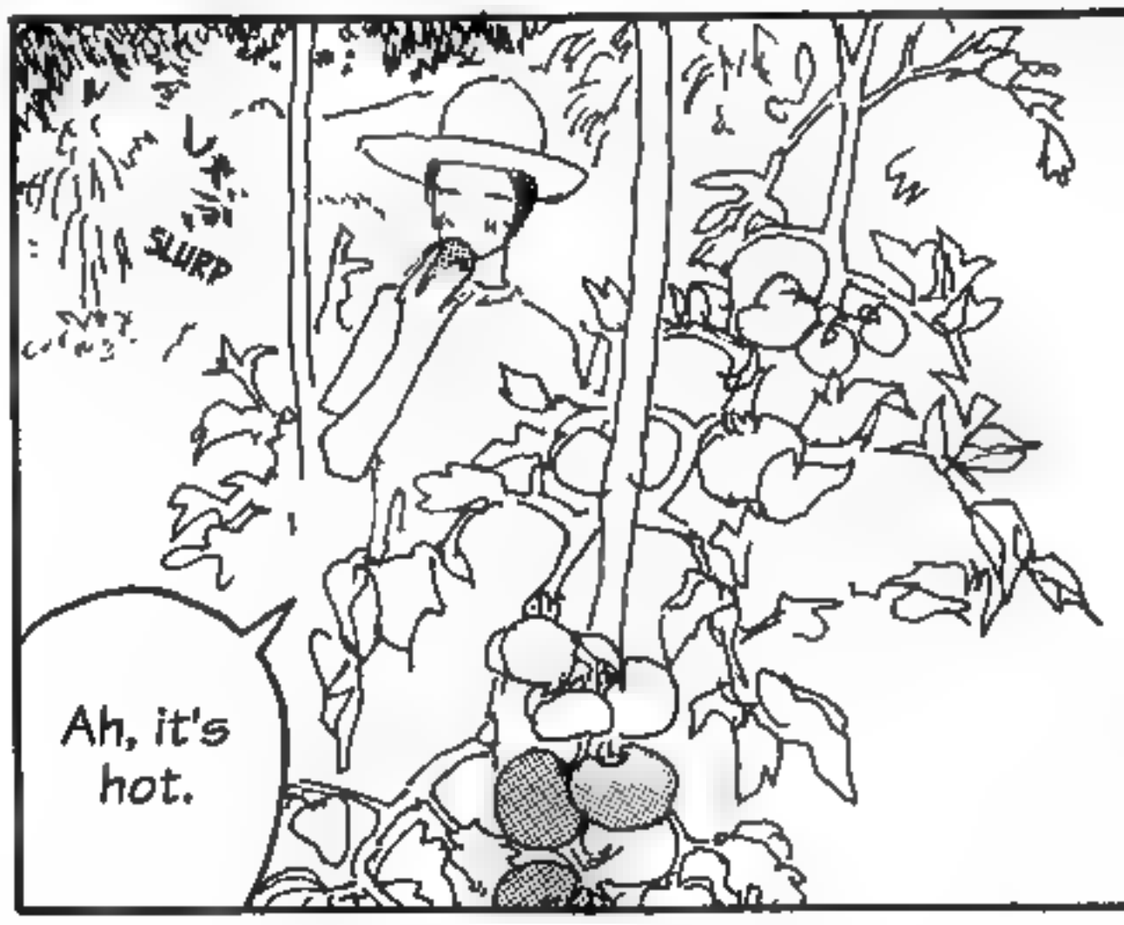
Once, when I left a neighboring town by bike, it had gotten late while I was riding home and turned into night, and that made for quite a scary experience. I had to cross over the mountain. When I got off my bike and started to push it along, the light wouldn't turn on. It was completely dark in the forest andI couldn't even tell where the path was. I had no idea what to do, but when I looked up, I saw that there were no trees above the path, so the sky looked like it was a bit lighter. I relied on the sky and was able to make it out of the forest somehow. I was really scared of bears so I was singing really loudly the entire time... Ever since then, I always make sure I have one of these in my bag.

# Little Forest

# リトル・フォレスト

## 24th dish
### Tomatoes



Even seeds discarded in such a way will grow sprouts the following year.

You have to trim all the branches that sprout on the sides and keep them neat and tidy.

Pluck this

If you leave them alone, the branches on the side will just keep on growing. It's like a jungle with how thick they grow in.

they'll take root quickly and end up maturing.

When the sprouts that have been pruned are thrust into the ground,

SQUISH

But on the other hand,

CHOMP

They're so robust...

If it rains continuously, their growing points will turn brown quickly and curl up.

tomatoes are quite feeble.

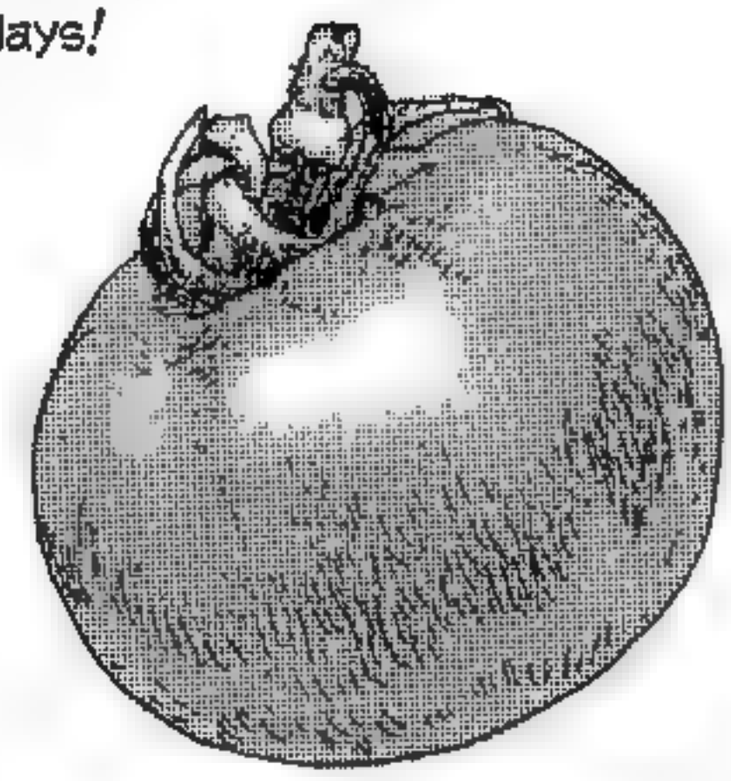
In Komori, we get lots of rain,

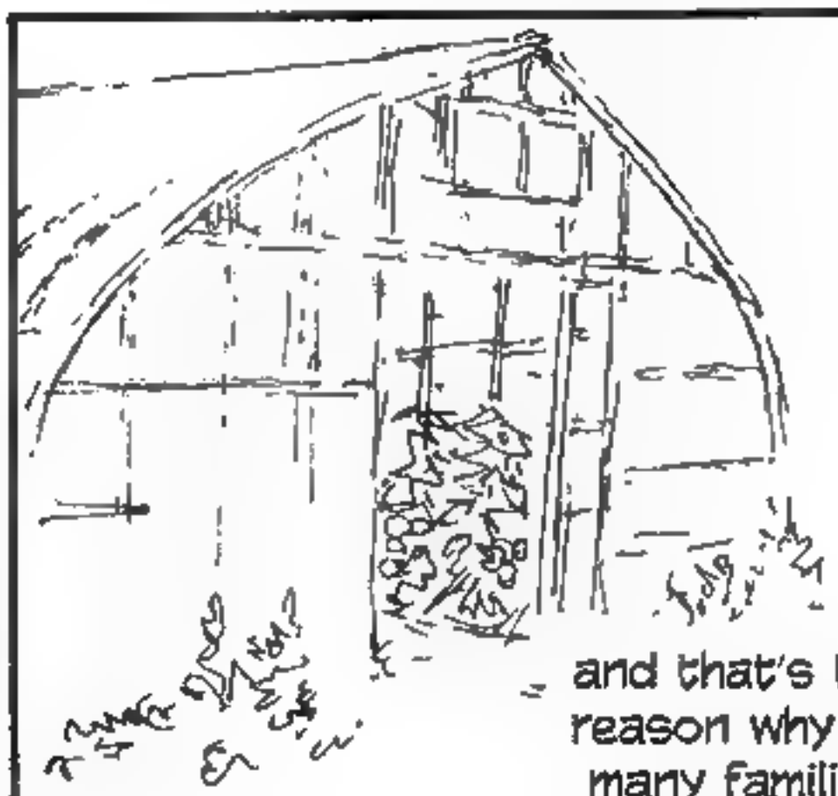
This one's no good either.

They'll stop growing, and will wither up from there.

Argh.

Cool, chilled tomatoes for hot summer days!





and that's the reason why so many families use plastic greenhouses for cultivating tomatoes.

For cooking, they're indis-pensable.

SNIP

SNIP

They're so re-freshing.

SLURP

peel, and then boil them.

When you cut a cross into its backside...

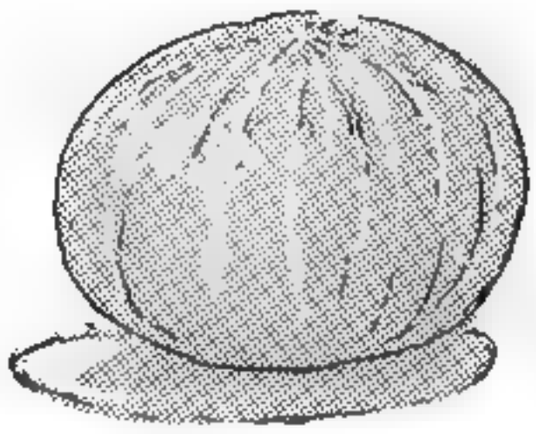
I harvest the ripe tomatoes,

and blanch them, it's really easy to peel the skin off in cold water.

Homemade whole tomatoes.

I stuff the tomatoes in a jar, juice and all, then boil them, thus making the tomatoes sterile and ready to be stored.

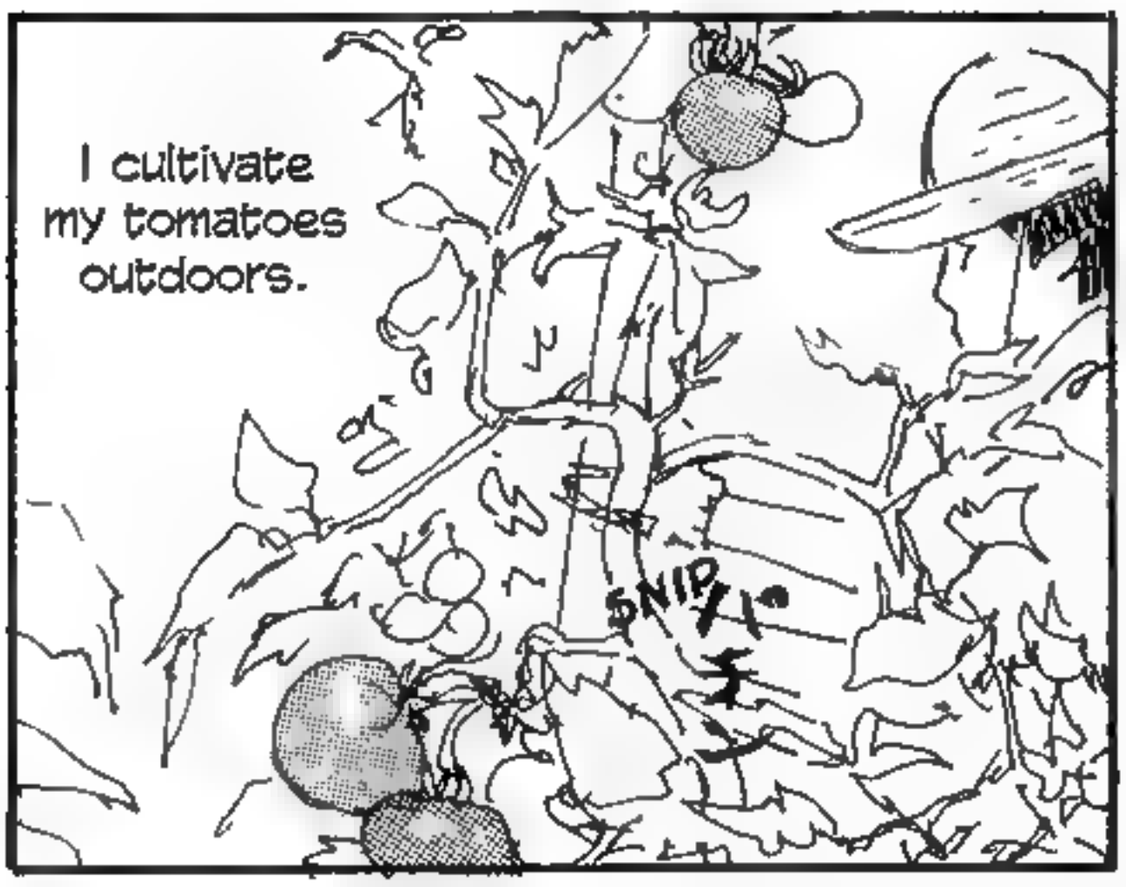
I also just refrigerate and eat them as they are. They go down smooth and they're so tasty.

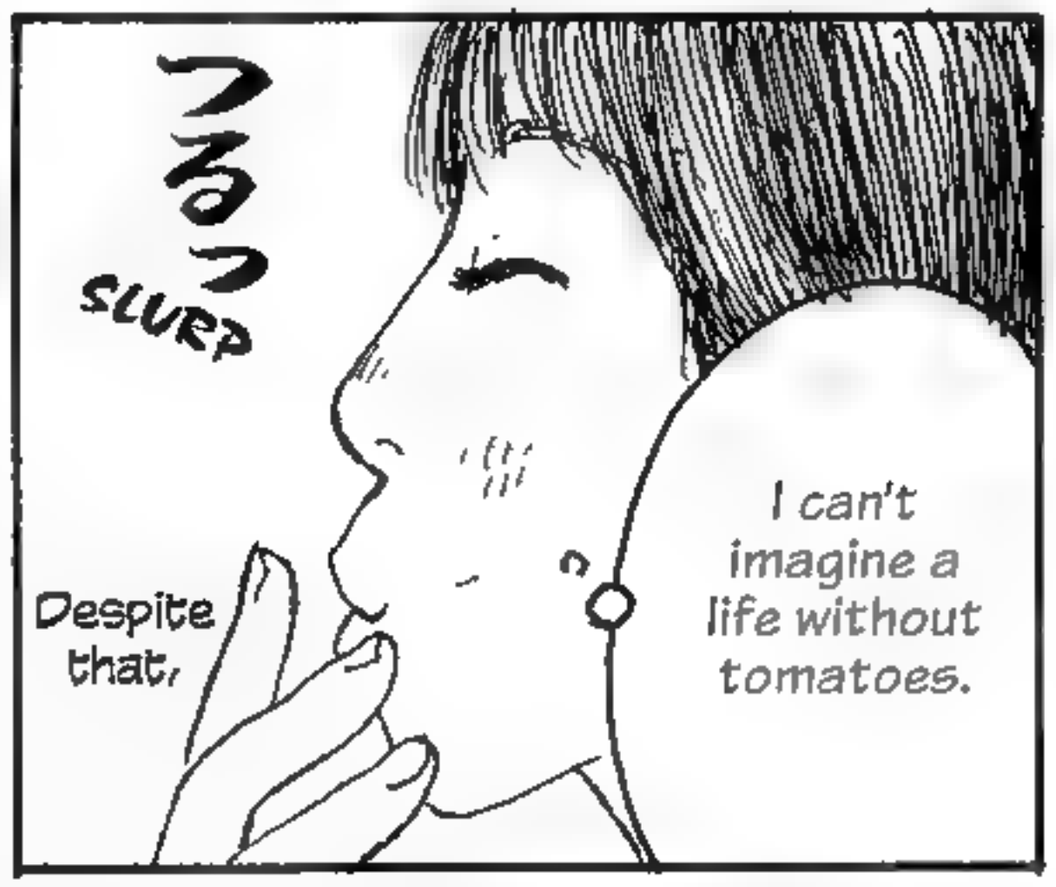


I eat the smaller ones in one bite.

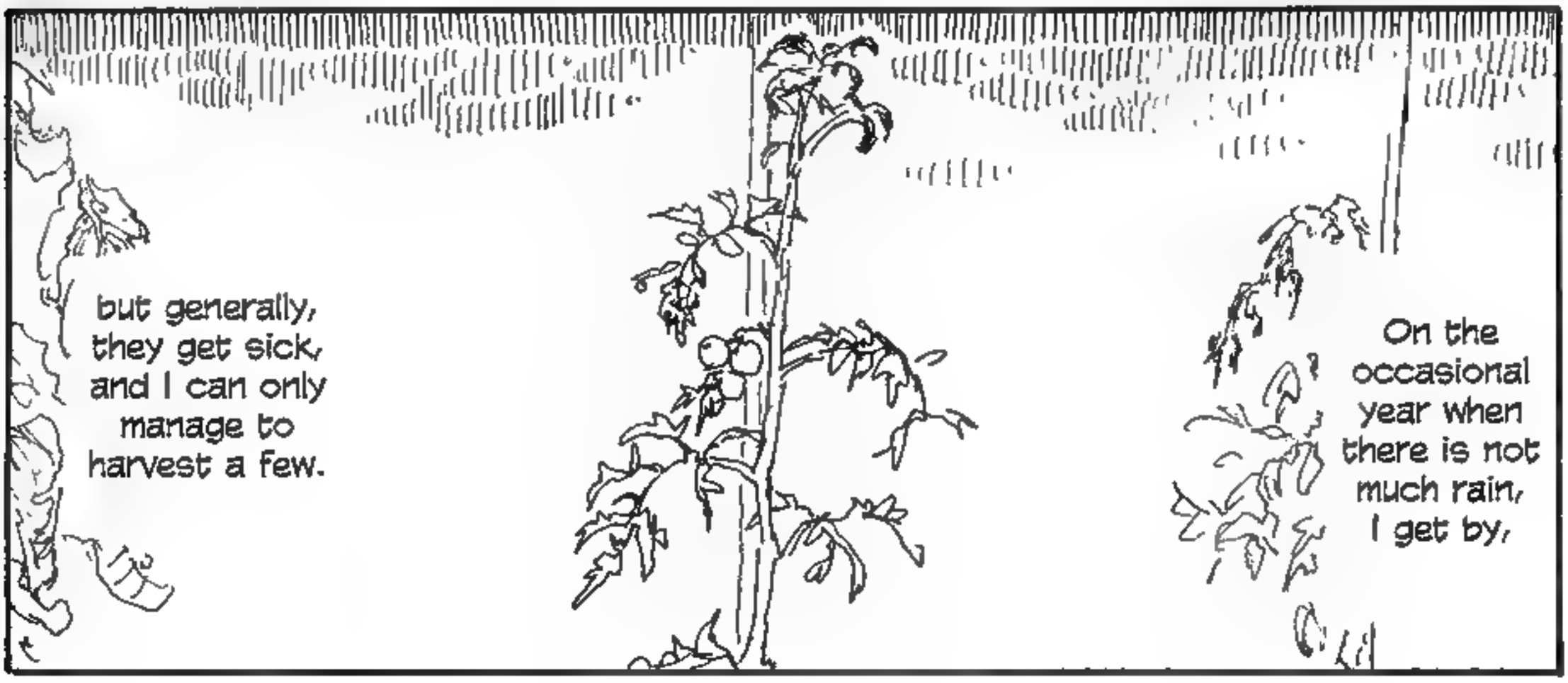
In the winter, I put them in curry and spaghetti. (In the summer, I use the tomatoes raw).

I cultivate my tomatoes outdoors.




but generally, they get sick, and I can only manage to harvest a few.



On the occasional year when there is not much rain, I get by,

Why don't you get someone to lend you a greenhouse they're not using for cheap?

You'll be fine if you just sterilize the soil.

That'll save you a bit of work too.

A single person can't possibly need that many, so why don't you just buy them?

I wanna find a way where I can grow them real well, even if they're out in the open soil.

Yeah, but you know, I just can't seem to bear the thought of doing that.

but...

That's what I tell everyone in Komori,

SNIP パチン

that's not the truth.

Looks like I hit the jackpot this year...

After all, a greenhouse is an expensive investment...

SNIP パチン

It sort of makes me feel like I will stay in Komori forever.

and if I build one,

SNIP パチン

so I keep putting off

or that some decision will have been made about doing that.

It's suddenly become an autumn sky.

24th dish Tomatoes END

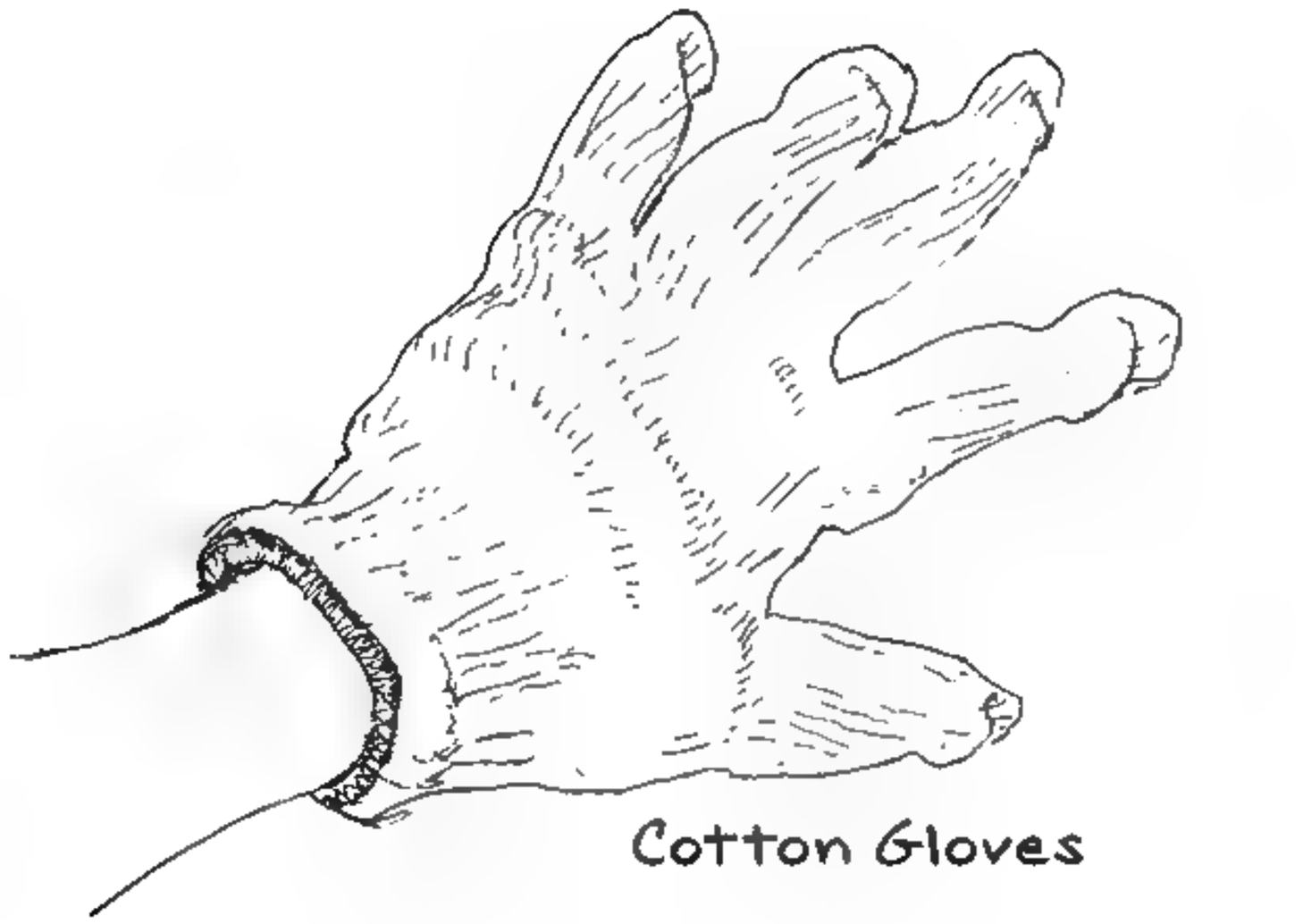
Tomatoes have a strong flavor to them, so if you add tomatoes to something and boil it, you don't have to do much else, you'll still end up with tasty soups or sauces. I think they're quite amazing. The climate might prove to be a problem, but I want to try making dried tomatoes as they seem to be quite suited for preservation.

(Shishito, peppers, moroccan beans, tomatoes, and celery)

I harvest the amount I'm planning to use that day.

Mini Tomatoes.
Birds get to the ripe tomatoes quite often.

Eggplants from the fields



Cotton Gloves

These are really helpful when
doing farm work, chopping wood for
your stove, or even baking bread.

However, my hands are quite rough, so
when I do farm work, I wear them on top
of a pair of soft gloves I put on first.
Wearing a pair of rubber gloves for work
also seems to be a way to prevent roughing
up your hands.

Little Forest

# 小さいオレ・ト

On the way along the rice paddies,

I've begun to look for akebi fruit for some reason.

There's some over there.

It all began when I started thinking about the arrangements for the rice harvest.

They're still green.

25th dish

Akebi Fruit

If you make a ditch in between the stalks, it'll let the water flow easily.

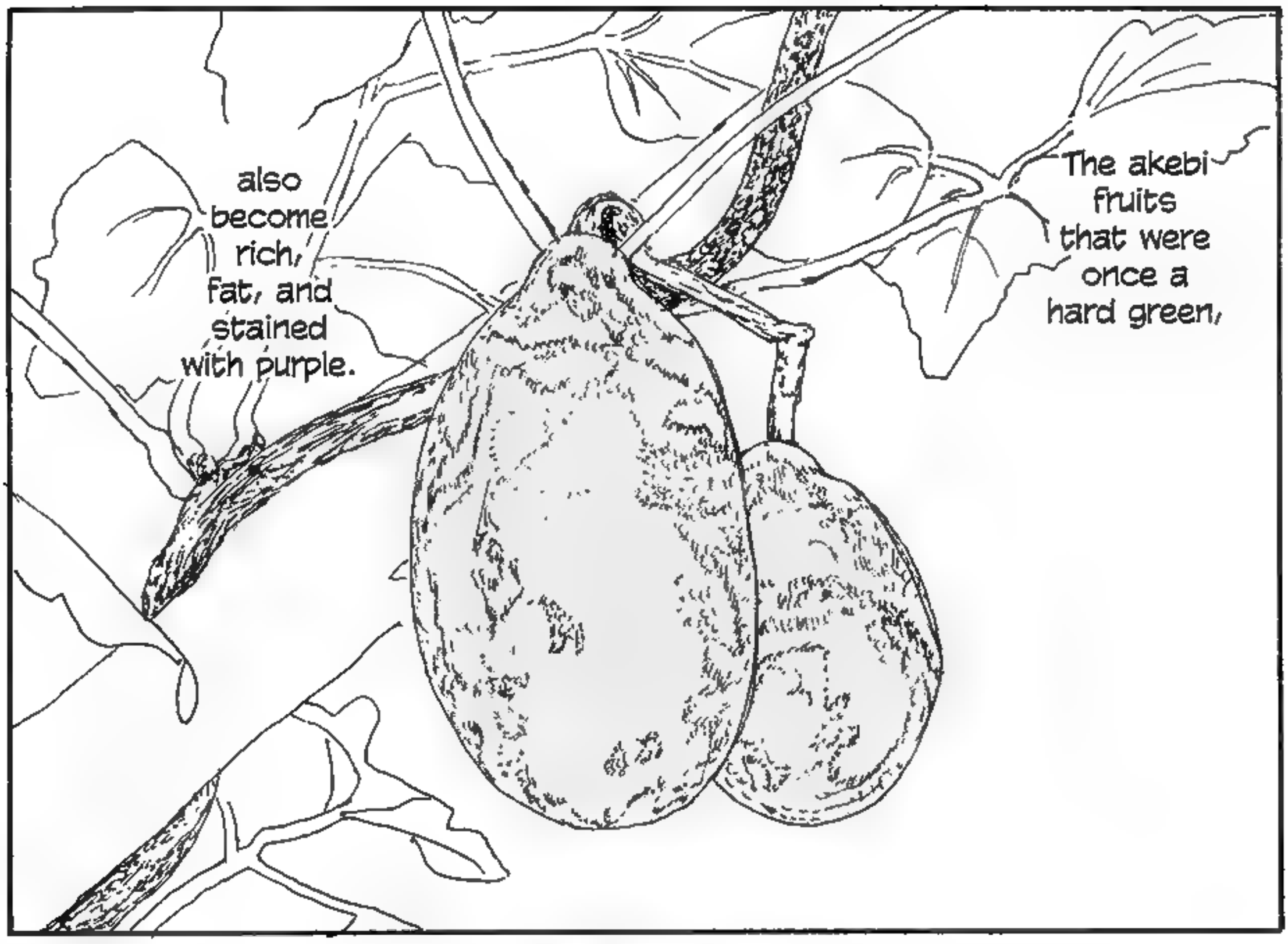
You have to drain the water in the paddies.

so the sooner you do it, the better.

If you don't make sure it's thoroughly dry in advance, it'll be muddy when you harvest the rice, and you won't be able to get anything done.

and the nutrients all get infused in the head of the plant, as they grow ever so tastier with time.

The leaves of the rice gradually turn yellow,


also become rich, fat, and stained with purple.
The akebi fruits that were once a hard green,
When it splits open like a wide mouth, it's ready to be eaten.
Akebi wrap themselves around trees, so most of the time the fruit will be hanging from somewhere high off the ground.

to pick the fruit and bring them back, which makes for some scary memories.

Although children will climb the trees

Are you okay?

Let's pick them tomorrow.

Looks scary.

There are so many of them.

When it comes to adults...

Oh, that's no fair!

The tree got cut down!

We're too heavy...

It's not gonna happen.

Nyaa

But once you become an adult yourself

it gets a bit tough.

It's gonna get dark soon, so be careful.

Yup, we're heading home now.

It's gramps!

That's so nice.

They get along so well.

He's bringing them home for granny.

but it's still nice and cool in my mouth.

I wonder why that is?

I didn't chill it in the fridge or anything

CHOMP

I plant as many of the seeds as I can around my house, and strive to increase their numbers.

pbbt pbbt pbbt pbbt pbbt pbbt

I guess this might be like what Japanese sweets aim for.

It has a refined sweet-ness to it.

I wonder what I should add to bring out the best of the strong bitter taste of the skin.

Hmm, something sweet? Sour? Spicy?

...Maybe all of the above?

Okay, I'll cut these akebi skins into bite-sized pieces,

and saute it all together with ketchup, curry powder, onions, and soy sauce,

I stuff some with minced meat flavored with regular old miso and fry them.

I made a lot of those.

Sabuji style!

That might be good as a side dish or snack.

SNIP ザ ザ
SNIP ハ ク

I put them in my bento for rice harvesting.

snip snip

and as such, the supply tends to be exhausted quite quickly.

Pursuit of the akebi fruit is a competition between man, bird, and beast,

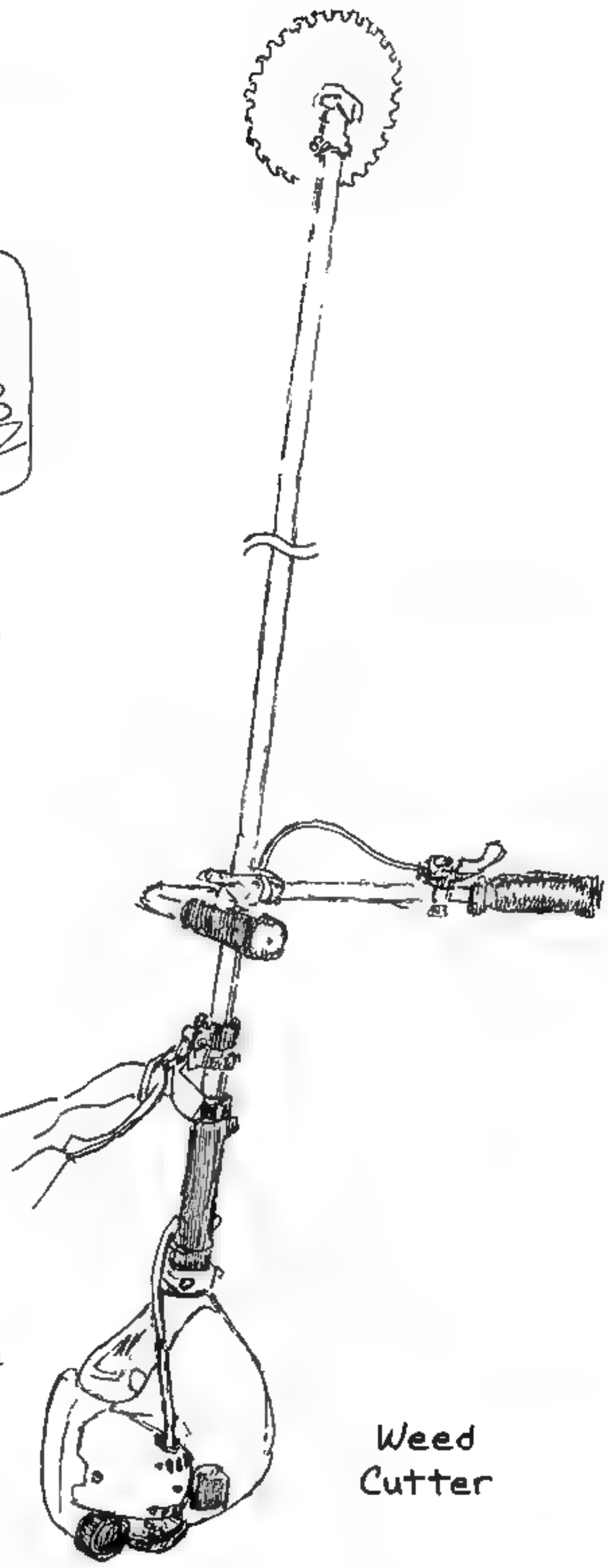
That comes with its own benefits, as the fruit develops a rich flavor and become delicious.

While on autumn mountains, occasionally I happen across ones that have started to wilt.

25th dish Akebi Fruit END

The young sprouts of the akebi
at the beginning of spring can also
be eaten as ohitashi or tenpura.

Akebi, eggplant, mountain chestnuts, and
shishitou that I picked around my house



Weed Cutter

If runs on an oil mixture.

It feels great to use this and give the ridges and the roadsides a neat close cut. Mine is lightweight and on the smaller side. I bought a second-hand one that fits my stature. Twice every year, we have a "cleaning operation", where all the members of the village share the task of mowing the grass around the village roads and riverbanks. There's a great hustle and bustle then, and you can hear the sound of engines humming out in the mountains at dawn.

Little Forest

リトル・フォレスト

Aigamo ducklings are adorable.

the little spot on their heads makes them so cute.

That one special thing about them,

are so used to people that you can even pick them up in your hands. Their down is all fluffy.

The ones that are born here in Komori

So warm!

26th dish
Aigamo

In June, once the rice plants have grown higher than the aigamo, they get set out into the paddies.

and munch on the bugs that hang around the rice.

They eat the weeds that begin to appear during that time,

and by clouding up the water a bit, they obstruct sunlight and make it more difficult for weeds to grow.

By swimming around they increase the oxygen that gets sent to the roots of the rice plants,

That's the aigamo farming method.

Their droppings even act as fertilizer.

Aren't they cute?

I can see why...

The aigamo form a line and waddle towards the ridges.

...the people who raise them in Komori don't really want to kill or hurt them.

I get it...

I'm always the one who gets called.

For some reason, when the time comes to slaughter the aigamo,

I really do understand, but...

I wonder if they think of me as a glutton.

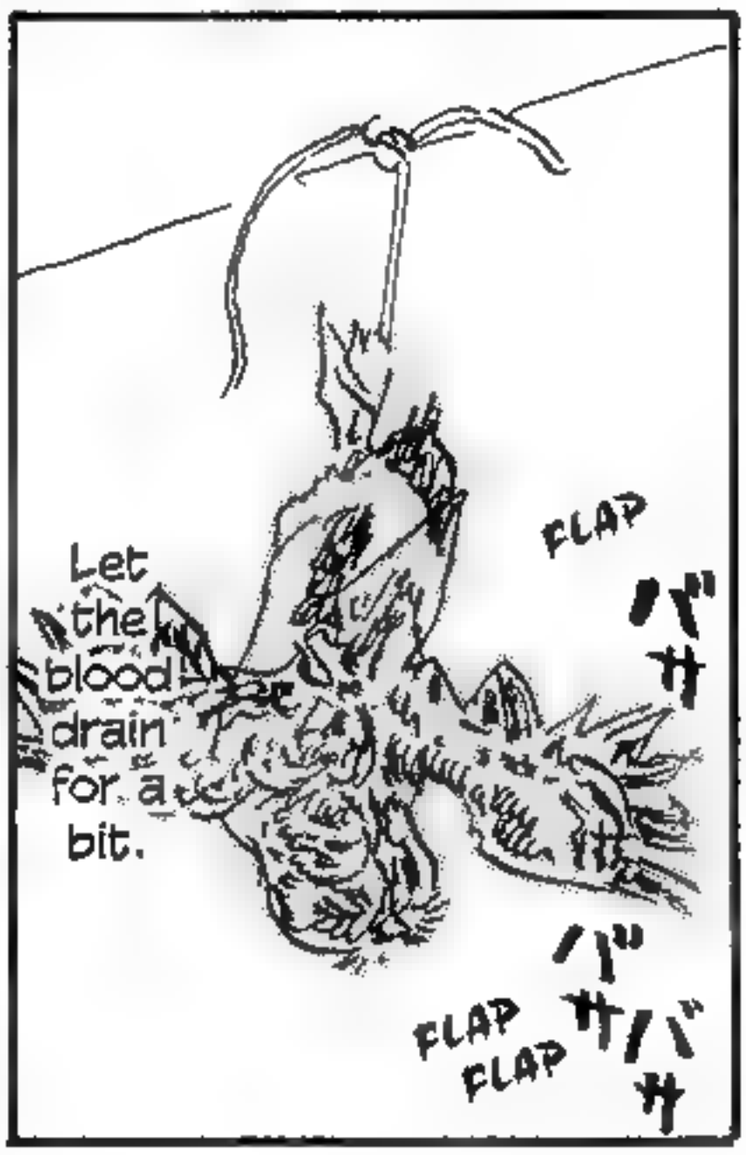
Then I'll hold 'em down.

Okay, then I'll use this nata knife.

Sharpen the kitchen knife.

shlik シャコ shlik シャコ shlik シャ

Boil some water for later.



There's just so many of them, so it takes a long time.

むしり むしり PLUCK PLUCK

Removing the feathers is the most difficult task.

むしり むしり PLUCK PLUCK PLUCK

If the quill of the feathers stays in, it feels really disgusting when it gets eaten.

Now carefully...

Dunk the duck in boiling water to help with the feathers that don't come off. It'll loosen the skin and make them easier to remove.

The lungs will cling to the insides so wash it well.

Make sure everything up to the esophagus is removed.

remove the internal organs from out of the backside.

There's so much fat.

SIZZ SIZZ チリッ チリチリ

Scorch the smaller feathers off.

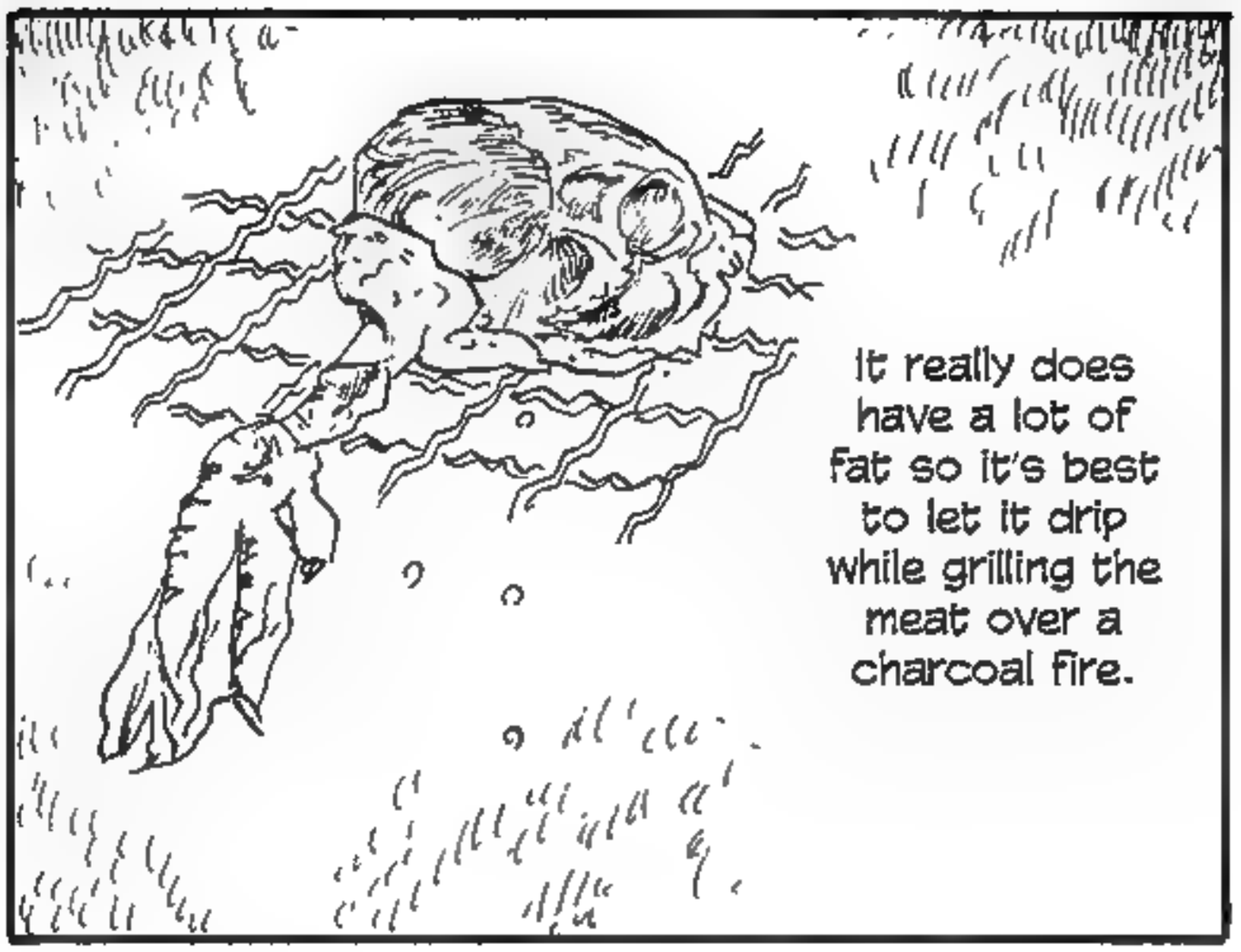
Phew.

Cleave each part into its own piece.

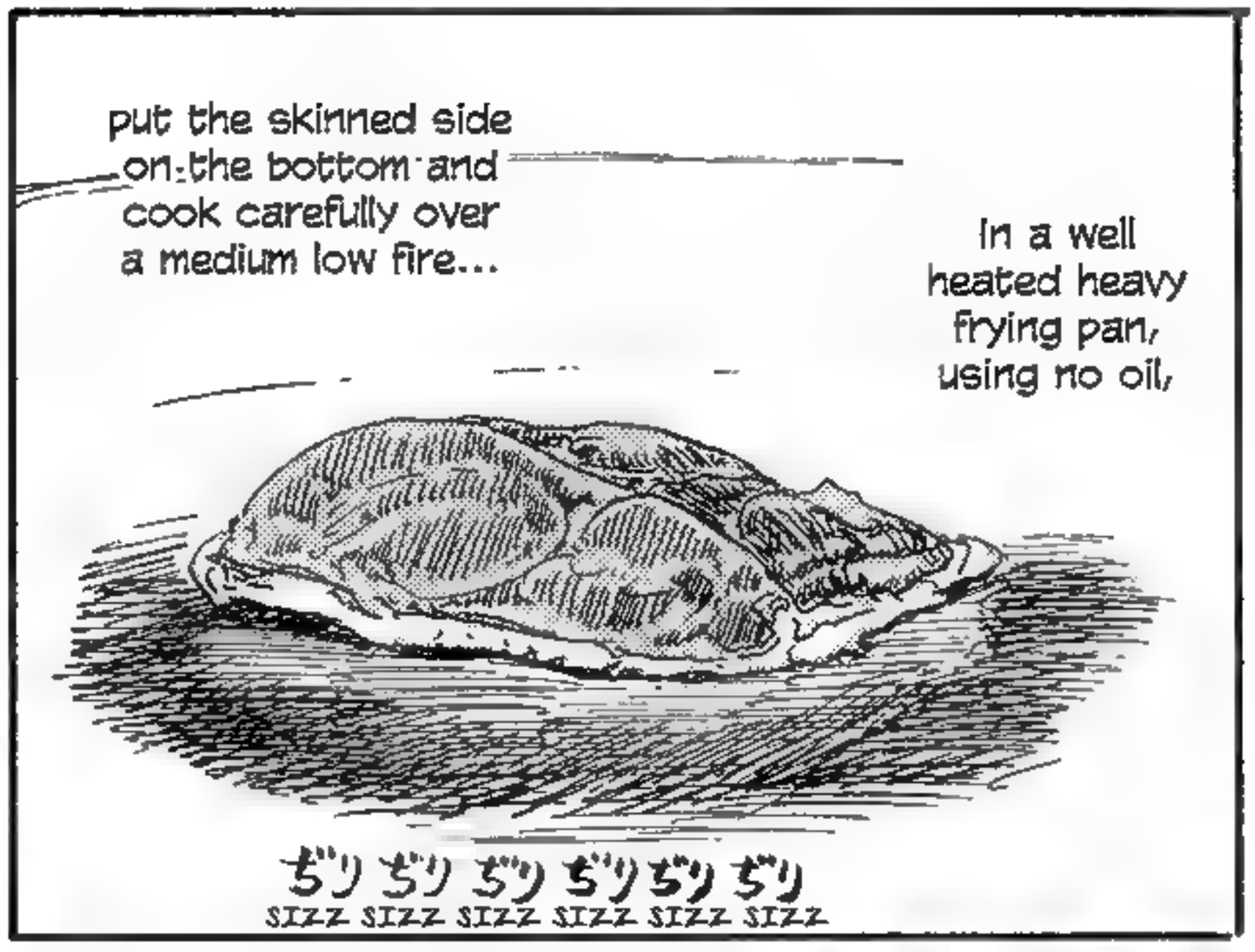
Thanks for the hard work.

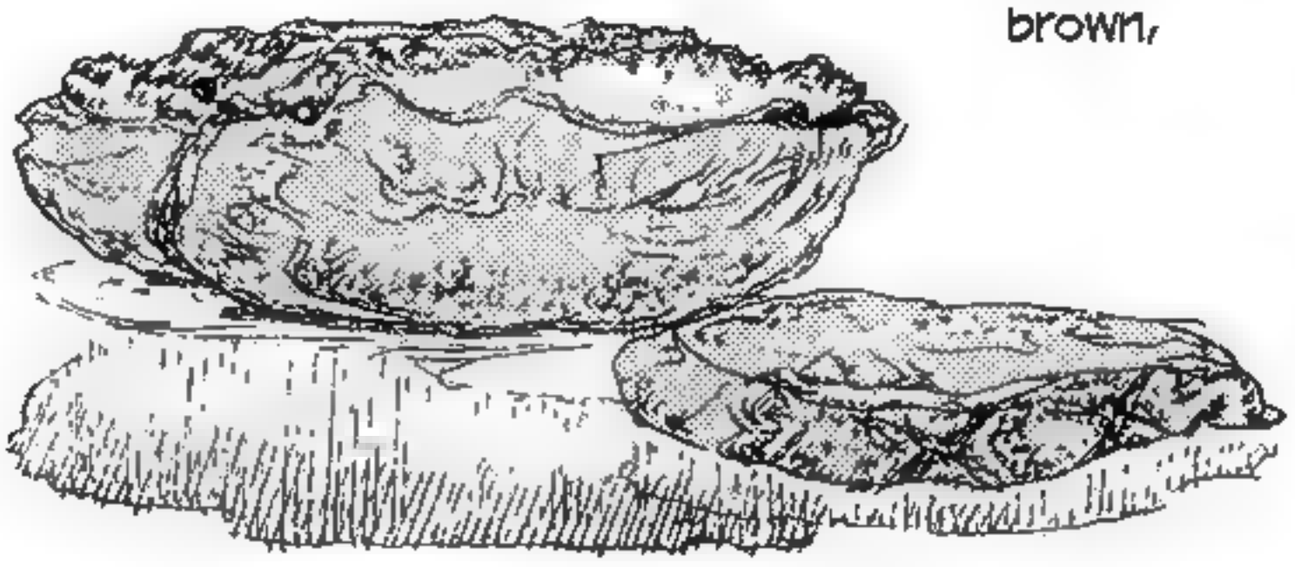
You've gotten pretty good at this now, huh?

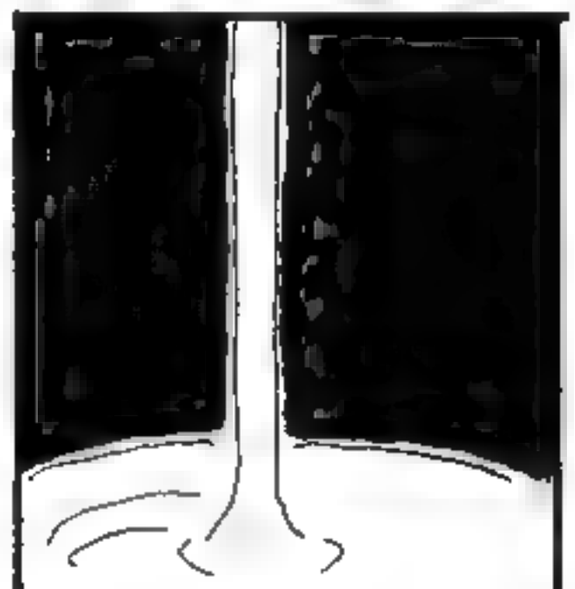
But if you're cooking at home, then score the skin with a kitchen knife
and rub salt into it.

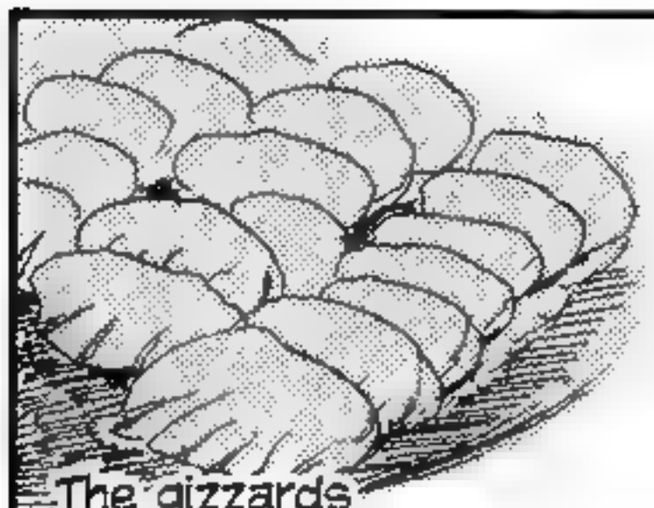

It really does have a lot of fat so it's best to let it drip while grilling the meat over a charcoal fire.

The fat will gradually come out,
sizzle
sizzle
sizzle
sizzle


put the skinned side on the bottom and cook carefully over a medium low fire...
In a well heated heavy frying pan, using no oil,
ぢり ぢり ぢり ぢりぢり ぢり
SIZZ SIZZ SIZZ SIZZ SIZZ SIZZ


This is the rich flavor of the aigamo meat.
after that turn it over and cook until desired.
Continue slowly, until the skin takes on a deep golden brown,


so drain it as you go,
and use it later in a saute or something else.

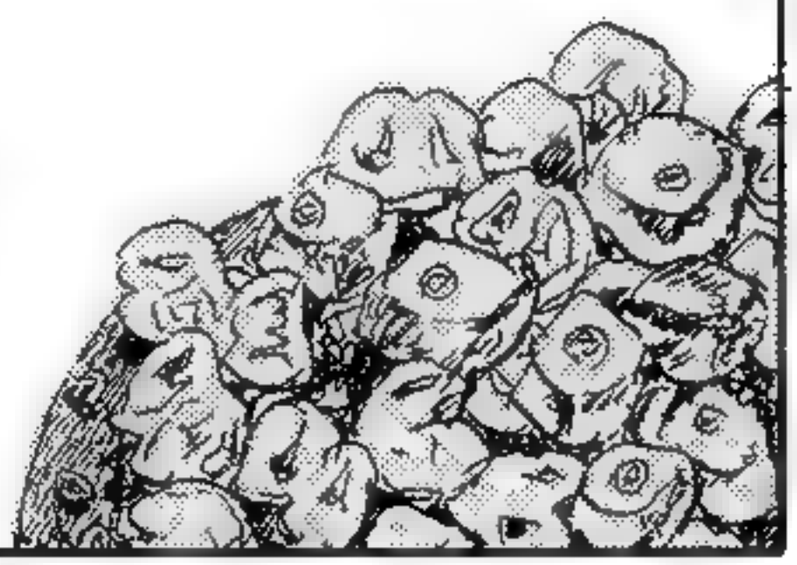


The gizzards are sliced into sashimi.

It's refreshing with a bit of ginger soy sauce.

The liver and heart are cooked into a spicy sauteed dish

using mirin, soy sauce, ginger, and chili peppers.



bubble bubble bubble

The bones are made into soup stock by slowly cooking them over a low flame.

I remember that it felt just a little heavier than I thought it would.

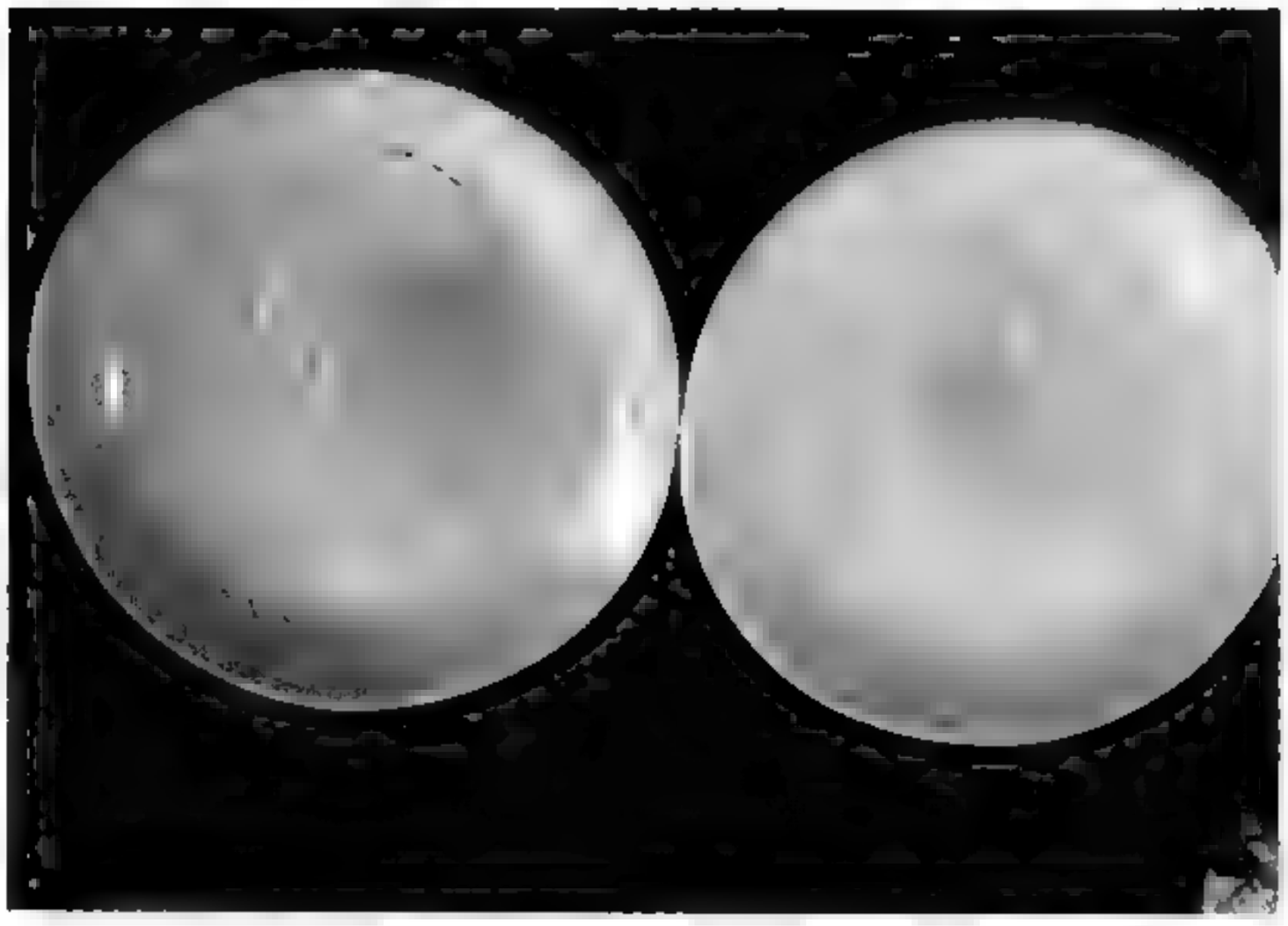
and walked for a bit.

I put one of them in a bag,

When I killed my first aigamo,

Okay, time to eat!

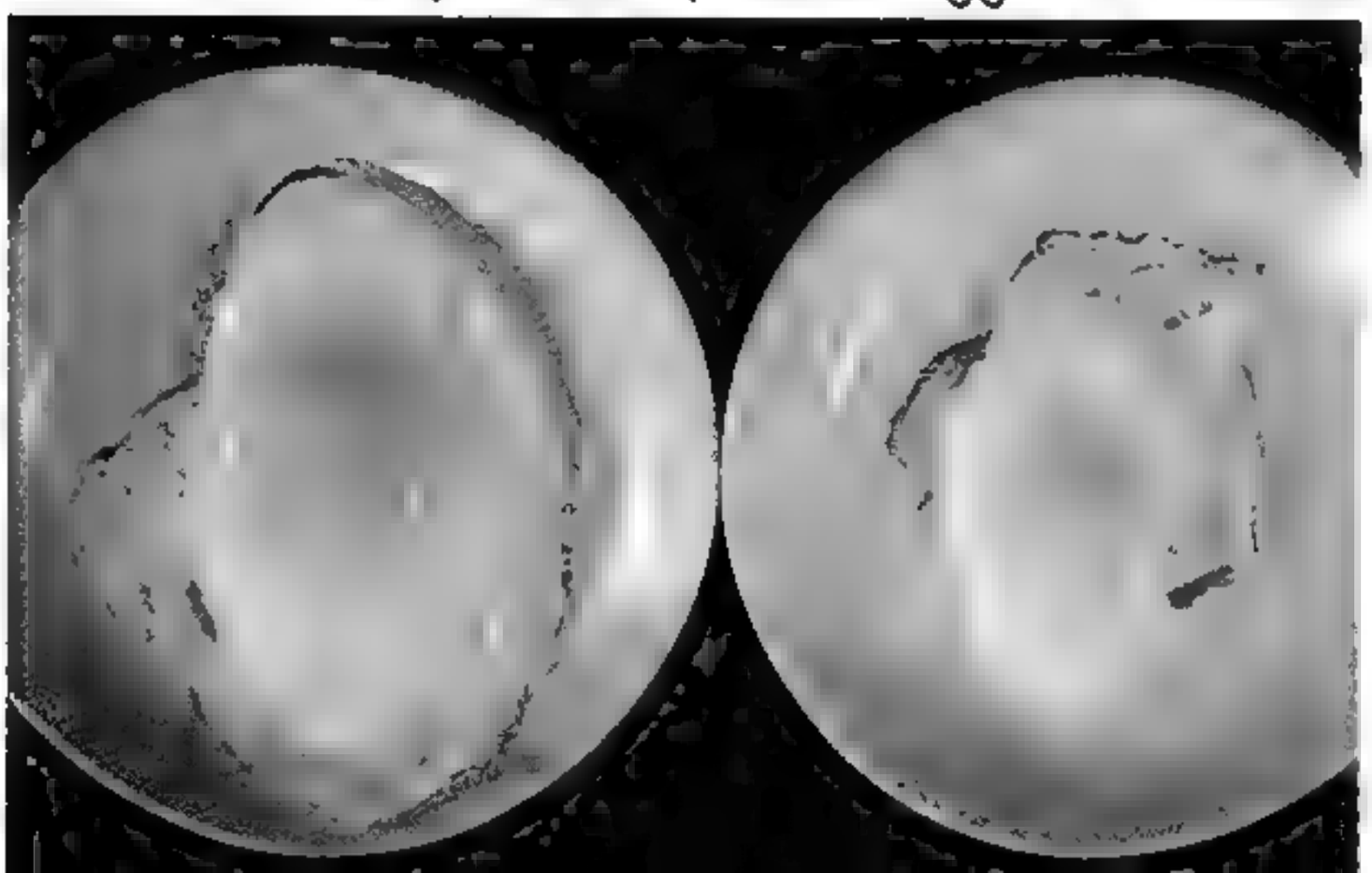
Aigamo Eggs Bantam Eggs



Aigamo Eggs Bantam Eggs

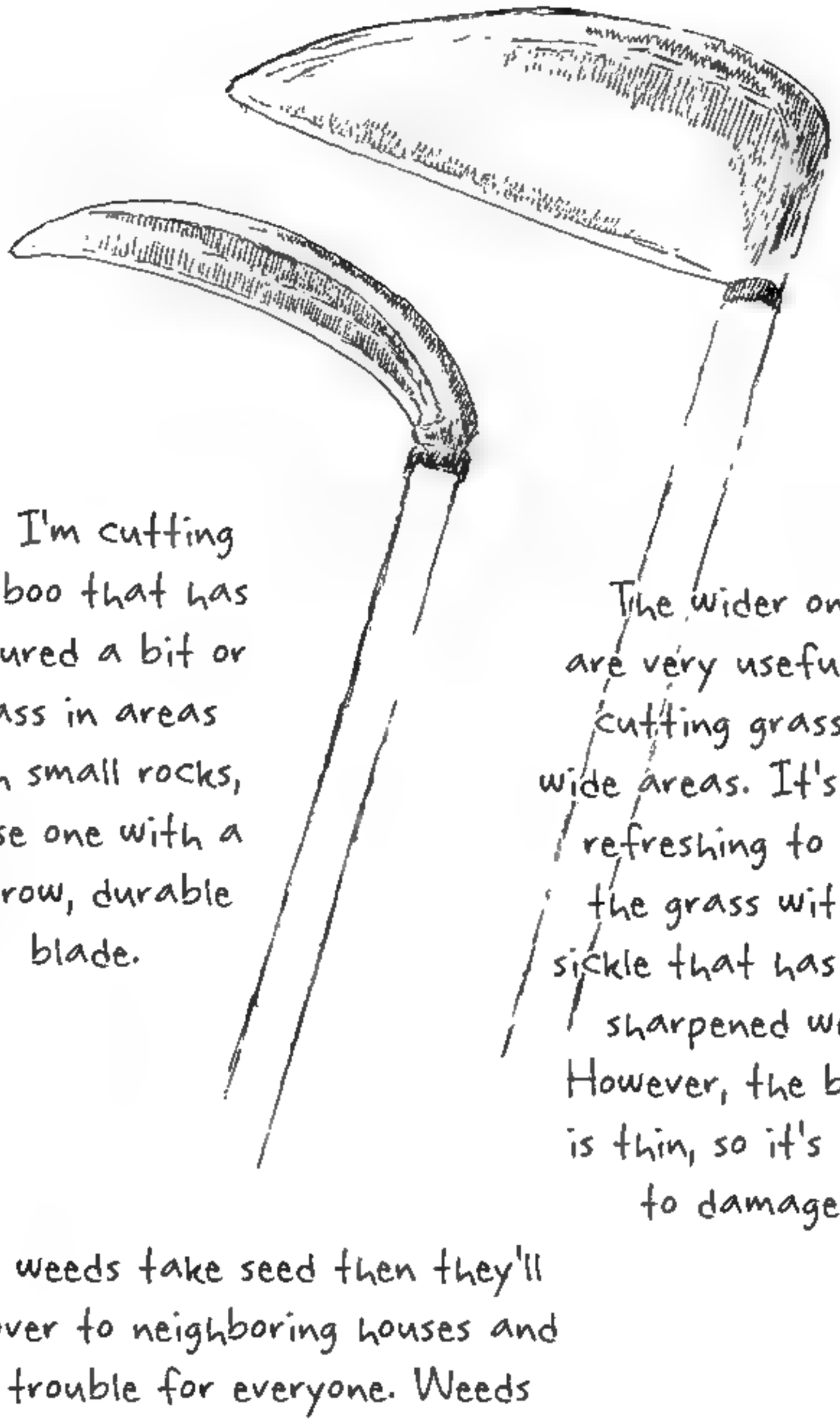
It's pretty common to have them stolen by weasels and foxes.

Sunny-Side-Up Fried Eggs



The one that gets used for rice harvesting is smaller and has a serrated edge. It can be used to cut grass that has strong fibers or corded rope as well.

If I'm cutting bamboo that has matured a bit or grass in areas with small rocks, I use one with a narrow, durable blade.



The wider ones are very useful for cutting grass in wide areas. It's quite refreshing to cut the grass with a sickle that has been sharpened well. However, the blade is thin, so it's easy to damage.

If the weeds take seed then they'll travel over to neighboring houses and cause trouble for everyone. Weeds during the summer will cover the houses and roads in a blink of an eye, so if you haven't dug them out, then the only thing you can do is cut them down.

People who know what they're doing will always carry a whetstone while walking around, diligently grinding it to keep the blade sharp.

Isn't that just 'cause you haven't taught him proper?

You got no love.

He oughta at least bring in the taters by himself!

so when I say, "Couldja take care of it, hubby?"

he'll say, "Okey-dokey," and bring 'em in for me.

I got me some love,

Ahaha.

How'd the satsumaimo turn out this year, Ichiko-chan?

The dried potatoes are done roasting. Have some.

For this year, I bought my seedlings in June and planted them, but...

I guess it was because the soil I planted it in was stiff.

They were all really thin.

so I tried planting them temporarily and cutting off the new sections that would grow and replanting those instead.

There are also people who say it's better to plant the seedlings that have grown roots.

Once the roots begin coming out from the seedlings, it's easy for them to take root,

but I heard that all that will happen is that the stems will get longer, and they won't grow any potatoes.

Satsu-maimo should grow fine without fertilizer.

The soil here in Ko-mori just isn't a good fit for satsuma-mo.

But, I guess maybe I didn't have enough fertilizer.

That's what I did last year, and I ended up with a good haul.

How about the cormels, for the satoimo?

Ours didn't turn out too good. Not enough rain these days.

Even when we plant satsumaimo in our fields, they never turn out tasty, so we always buy ours.

It's too cold.

For satoimo, it's basically not very good unless you have a lot of water.

I plant the potatoes I harvested last year.

A lot of fertilizer is necessary, too.

Once frost is no longer a worry, plant them as early as possible,

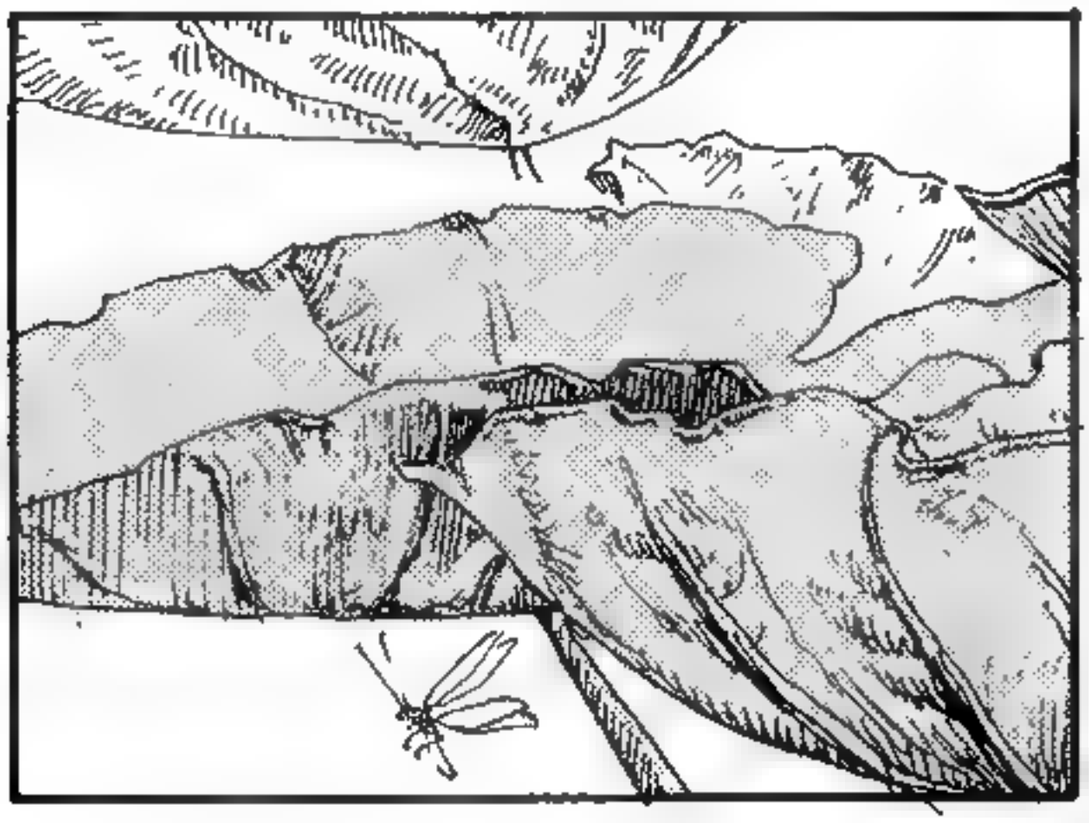
since it takes some time before they'll begin to bud.

Even the potatoes that weren't preserved well and are a little rotten are fine.

If you don't then the potatoes won't grow very large.

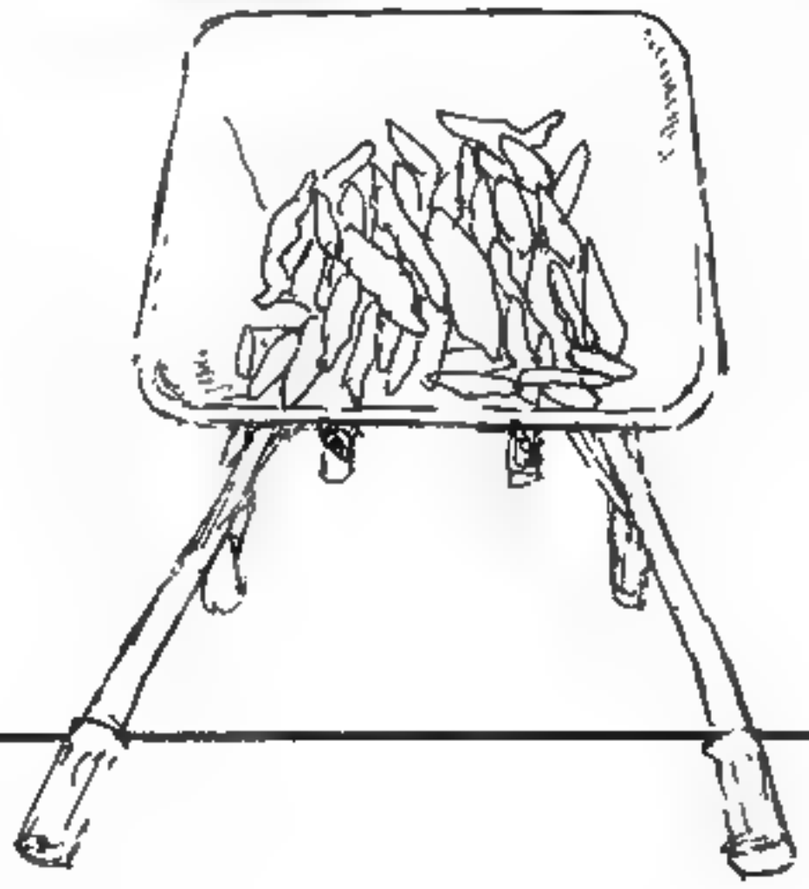
When they begin to grow, tons of small buds will appear.

Prune these steadily.



The leaves that wrap around like an umbrella along the stem will stretch out and open.

If you don't take care of the harvest before the frost falls, then it could wipe them all out.



Satsumaimo and satoimo are both very weak to the cold.

I boil water in a pot.

So once I dig them up, I turn them all into hoshi-imo right away.

Storing the satsumaimo isn't very effective when it's cold.

Peel the skins off and cut them into narrow strips,

put a sieve on top, and steam every one of them.

When I dry them out, it increases their sweetness, so they're really tasty when toasted a bit. It's also effective for preserving them, so I can enjoy them all winter long.

then tie them up with straw and let them dry out.

When I eat them, I pluck the cormels off of the roots and use those.

I store them by wrapping the clumps as they are, with the soil still attached, firmly in straw or newspaper.

When I dig up satoimo,

For my house, it's the chimneystack

so I make absolutely sure they're kept in the warmest place in the house.

If I store them properly, they'll end up as good right: completely dried out and with the [illegible]

Oh my! That's no good!

I ruined the entire [illegible]!

I peeled the skins off the satoimo and just started simmering them right away. The bubbles ended up boiling over the top of the pot.

The other day I was in a bit of a rush,

I know, but it's the same thing every year. You remember it after you mess it all up, right?

With satoimo, if you don't let the water boil over first, then you can't use them.

I knew it, you got no love! Mine'll always get all worried 'bout me, asking if I'm all right!

And then the old man will say, "You did it again!" and give you a real earful.

I live by myself, so once the cold gets quite harsh, I find myself unable to leave the house much.

zzz

so the fire for the heating can't be allowed to go out.

Just one day in an extreme cold wave is enough to cause the veggies stowed away in the house to go bad from the cold.

...

MEOW

Doesn't matter how much you have, you always end up worrying about it.

You've got plenty of firewood. It must be a load off your mind.

Well, we're off, have a good night...

Good night.

But I always end up being stingy with it.

...Maybe I should boil some taters.

MEOW

...Now where'd you get off to?

27th dish Satoimo, Satsumaimo

END

I eat boiled cormlets with loads of grated daikon and soy sauce on top. It's refreshing and delicious.

A fallen leaf lying on a satoimo leaf

An autumn day

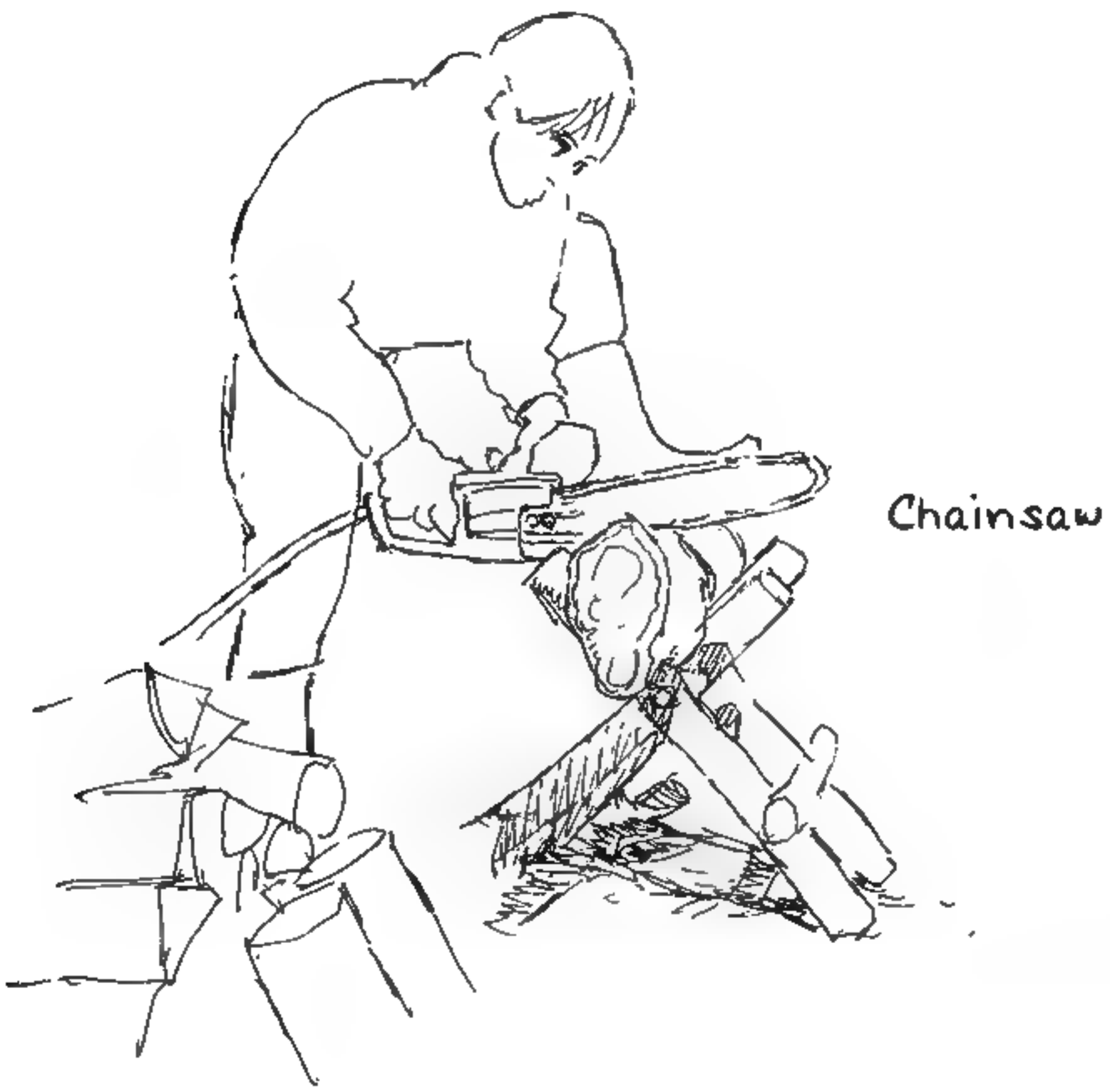
When it's autumn, we gather together for stewed potato parties where we eat cormel soup. We put satoimo, daikon, carrots, burdock, onions, mushrooms, and pork inside, stew it in dashi, and flavor it with soy sauce. There are people who flavor it with miso too, or use chicken, pheasant, or beef, for the meat.

I cut the logs into equal sizes
that will fit inside the stove.

These round pieces are then split with
a hatchet and used as firewood.

When I think about how they must have had
to cut them using a handsaw back when they
didn't have chainsaws, it's overwhelming.

I don't use a chainsaw for work in the mountain.
Mine is a lightweight type with an electric motor.
I can only use it as far as the electric cord will extend.



Chainsaw

# 12th dish

## Christmas Cake

My mother was the kind of person that would make a fuss about the details.

Well, we're not Christians.

You're so cheap!

And we never celebrated anything like Christmas in our household in the first place.

Hey, come say hello.

But, nevertheless, when I was small, we would always have guests around this season.

It was a person from a foreign country.

Hello.

He used to take care of me a long time ago.

Now that I think about it, I realize that he must've been an old lover of hers.

...

He always takes care of me.

Or perhaps, maybe he was the person that she was seeing at the time.

Though those thoughts are completely groundless.

On the outside, my mother's Christmas cake was a rectangular loaf, white with fresh cream.

Whoa!

Once she cut it with the knife, the slice would reveal the brilliant red and green Christmas colors.

Wow, that's amazing!

How do you make it?

It's very pretty.

How did you make it?

I put the two types of dough into one mold and baked them.

The green is spinach.

The red is amazake made from red rice.

You'll have to figure that one out by yourself.

If you just put in the dough like that, it's impossible.

But I don't understand how it ends up as two colors lengthwise.

I've had it before.

And that marked the end of the Christmas cake, too.

That man came to our house around three times,

but that was all.

She had me sample the taste.

I'm sure it was the year before Fukuko-san left.

I didn't know about that.

In middle school...

I don't remember.

Huh?

Since mom was nice on the outside...

Oh... yeah, you did come over all the time.

You know, she praised you so much that,

You used to have a whole bunch of 'em. Like collections of complete works and encyclopedias too.

I used to borrow books from Fukuko-san all the time, remember?

That's when she suddenly said...

Go and find your own books to read, if you're going to read for yourself!

even though I was never really interested in the books we had at home,

I began to try to read them anyways.

I helped carry the books,

so she gave me a couple of them.

I see, the fact that she made a cake,

may have meant that she had a man around then too.

or something like that,

and then sold 'em all to the second-hand book store.

We probably didn't have any money left.

Well, we haven't grown red rice for the longest time here.

Though the ears of the red rice plants are red and it make the fields look really pretty,

So, you were saying about the cake?

Oh, yeah.

We grow black rice every year,

so I made amazake with black rice.

I used slightly less water than normal and it ended up fairly strong.

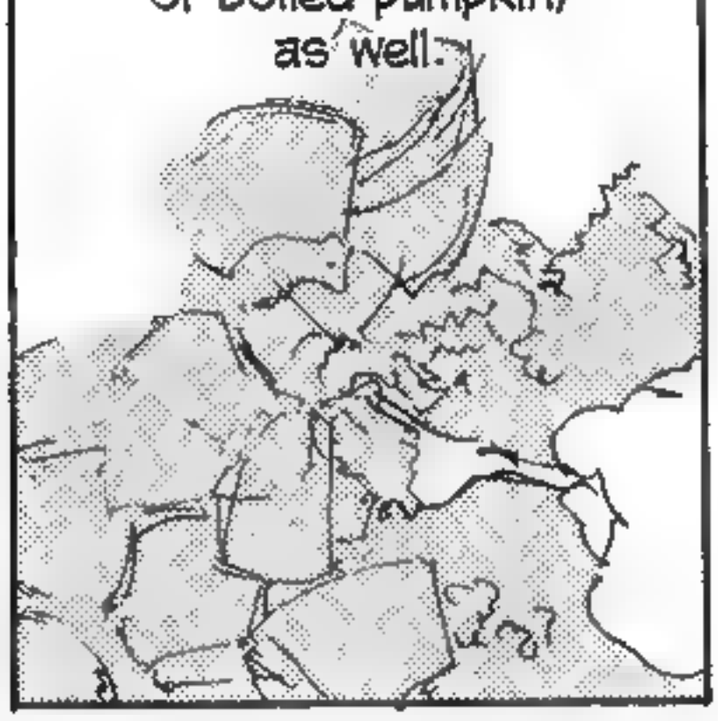
Black rice is of the glutinous variety, so it comes out quite sweet.

what about black rice? You know, the ones that have been selectively bred.

the seeds actually spill out easily and it's a pain to harvest. That's when I thought,

Yellow goes well with purple,

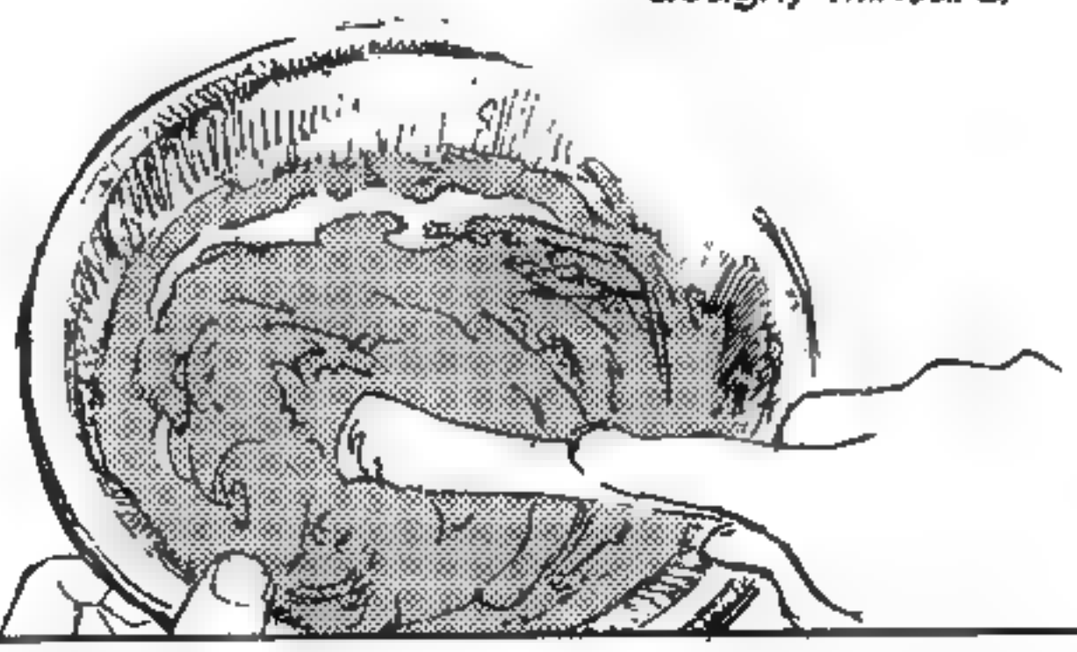
so I made yellow colored dough out of boiled pumpkin, as well.



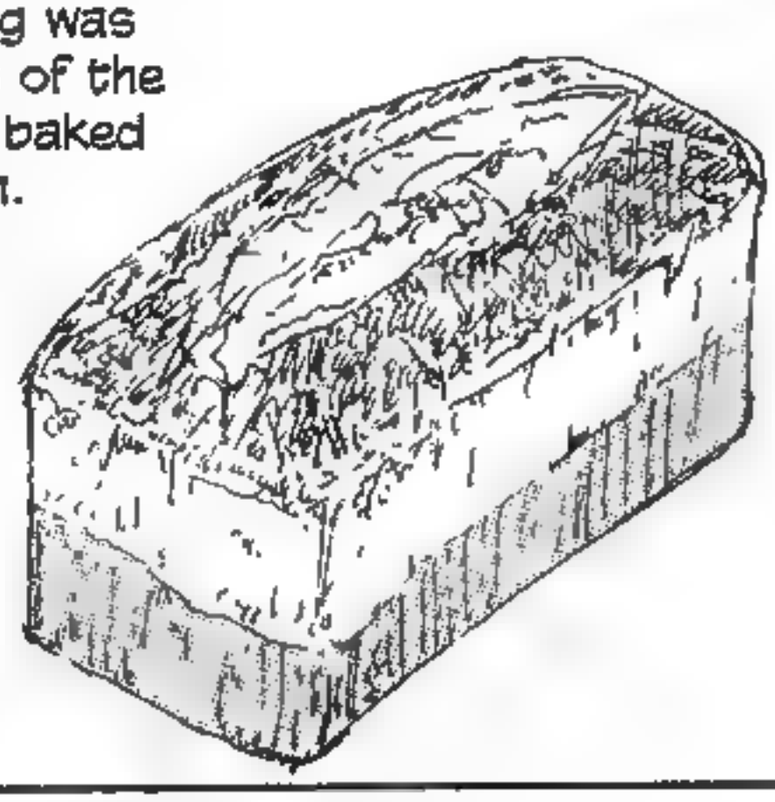
it ended up a purple color that was just right.

In order to keep the purple color bright, I didn't use any eggs for the dough.

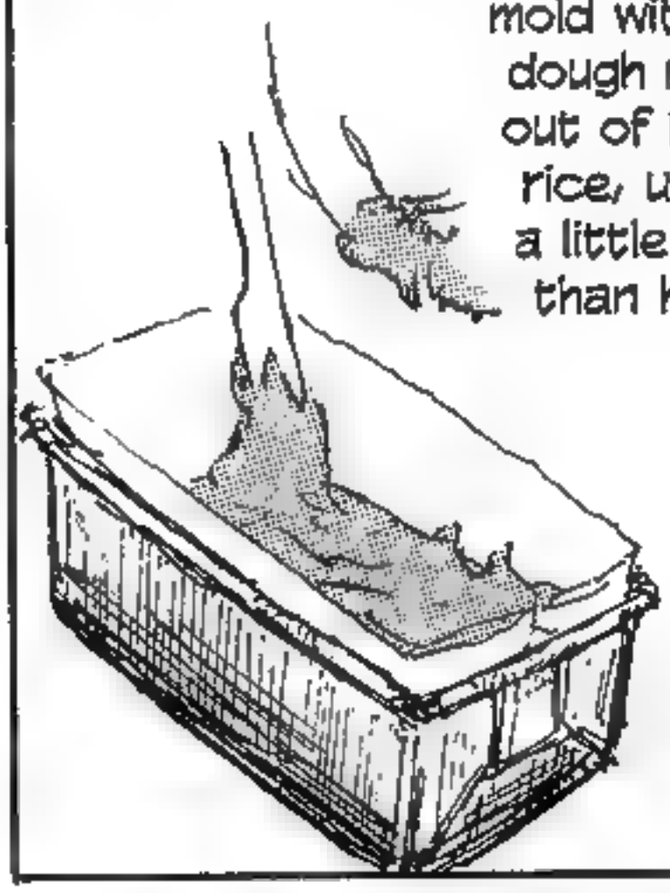
The amazake I got was completely black, but when I mixed it with flour, baking soda, sugar, and oil into a doughy mixture,



Then on top of that I poured the pumpkin dough till the entire thing was about eight tenths of the mold's height and baked it in the oven.



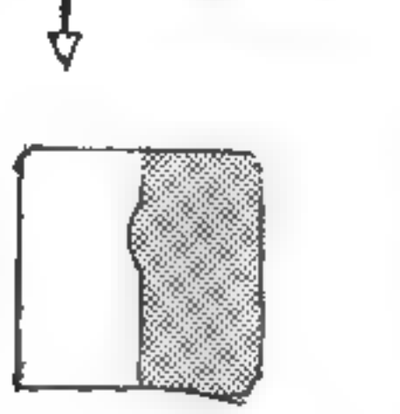
I filled the mold with the dough made out of black rice, up to a little less than half.

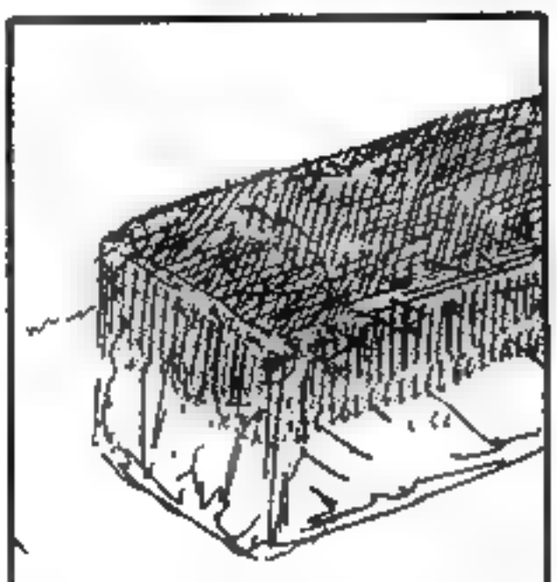


Then I decorate it with fresh cream.

I see.

And by doing so, you get the colors of the dough to be lengthwise.





Once it was done baking, I immediately wrapped the cake and put the side that was bulging out on the bottom and cooled it down.

Doing that would level out the sides.

No, it's not. This is a tea party for the year's end.

slide

It's time for a Christ-mas tea party!

Sorry I'm late!

Let's get started!

Those aren't Christmas colors, after all, and you guys aren't Christians either, right?

This is a three color cake made of purple, yellow, and white.

It's not a Christ-mas cake.

Huh?

C'mon, let's just eat.

You're being so fussy.

28th dish Christmas Cake

END

Sprouting black rice

Whenever I use baking soda, I put one teaspoon for every 100g of flour as a guideline.

Ears of black rice

It's really tasty even without the fresh cream.

## Two Colored Cake

Two 18 x 8 x 6 cm Pound Cake Mold Servings

1. Make the dough for the Purple Cake.

Whisk the oil and the sugar well.

2

Add the mixture of flour and baking soda in batches.

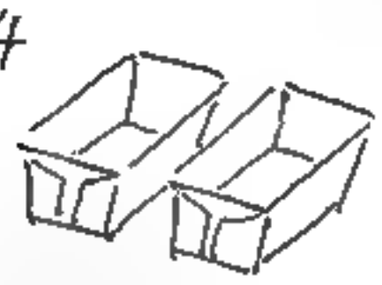
Mix it roughly.

3

Add the black amazake.

Mix it together even more. *

4



Pour it inside until its height reaches about 4/10 of the mold.

5 Make the dough for the Yellow Cake.

Use step 1 as a reference and add an egg in there and mix well.

In steps 2 and 3 use the pumpkin in the place of amazake.

6 Pour the yellow dough on top of the purple dough until the mold is 8/10 full.

7 Bake at 180 C in the oven for 50 minutes to an hour.

■ Black Rice Cake (Purple Cake)

| | |
|---|---|
| Amazake made from Black Rice (as lumpy as you can get it) | 150g |
| Flour 150 | 150g |
| Baking Soda | 1 ½ teaspoon |
| Oil | 50g |
| Sugar | 50 g |

■ Pumpkin Cake (Yellow Cake)

| | |
|---|---|
| Boiled Pumpkin (Crushed) | 150g |
| Flour | 150g |
| Baking Soda | 1 ½ teaspoon |
| Oil | 50g |
| Egg | 1 |
| Sugar | 70g |

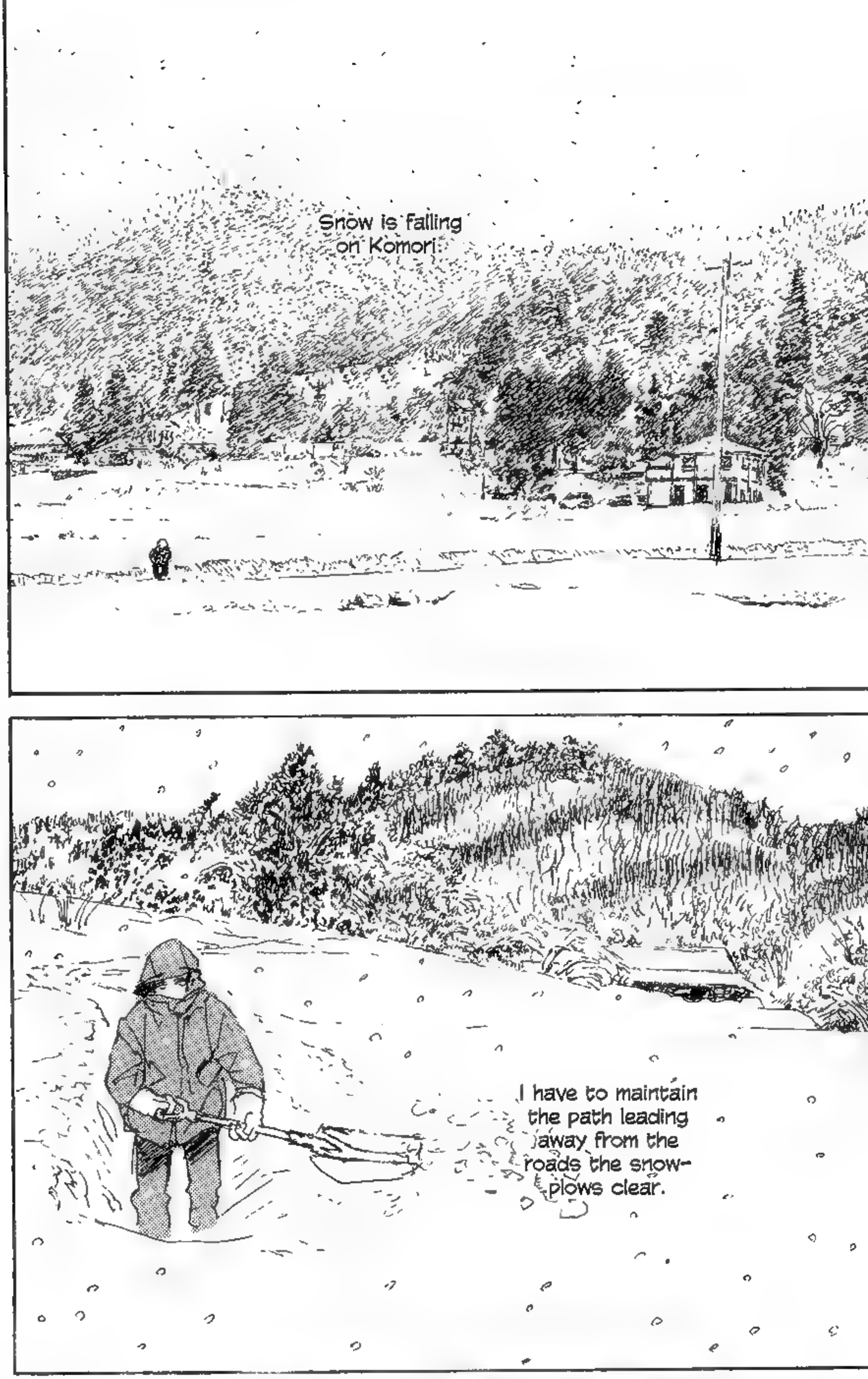
※ Please adjust the firmness of the dough by using water.

Cat

Very often I get asked:
"Isn't it scary to live by yourself in a place that's surrounded by mountains?"

When I hear strange noises and get all nervous, I've got this little guy with me to keep my mind off things.

# 29th dish
## The Cold



Another one from the gas company comes to check the meters.

A person from the electric company comes once a month.

And the mailman drops by sometimes, too.

I've got mail for you.

Oh, you've made some frozen daikon.

It's all just bills again.

I let them freeze from the cold outdoors.

I peeled off the skin, split them into two, and while they're still raw...

Yup, it's just like you said.

Folks 'round here let 'em freeze after boiling 'em.

It's fine to just hang them up raw, right?

You get frozen daikon that'll last for the entire year.

When you let them dry out like that,

Frozen daikon is indispensable for nishime.

It's plenty tasty for what it's worth when you don't got much time to spend on it.

My wife's family does it the same way you've got it goin'.

I just cook them by adding whatever vegetables are in season,

It soaks up all the flavor and is really delicious.

When you cook it together with dried herrings that have been reconstituted with water left over from washing rice,

As the daikon is set to freeze we become anxious in our wait for spring.

but they go especially well with mountain ginseng as well as nemagari bamboo.

we also make the tofu along with it. There's always some extra, so we turn that into frozen tofu.

When there are extra pairs of hands while making the miso,

We take soybeans that have been soaking in water overnight,

put it all into the mixer, and make it into gojiru.

Bittern is added to the soymilk and evenly mixed.

Hot, not hot!

to separate the soy-milk and curds.

Then it's wrung through cheese-cloth

The gojiru is boiled while making sure it doesn't burn.

then it gets put into a mold and is allowed to harden.

In the evening, it gets cut into two to three centimeter slices, lined up on a sieve,

and set outside.

When the tofu is formed, it's set in water.

They soak up all the dashi when stewed.

If it's reconstituted in water once, and then wrung out and tied up with straw to air, it becomes dried tofu.

it's turned into soy-bean colored frozen tofu.

The next morning,

When you put them in your mouth, they'll be all fluffy and tasty.

In autumn, while the persimmons are still hard, they're harvested, branch and all, for making dried persimmons.

skrch skrch

skrch skrch

skrch skrch

A-yup, a whole buncha 'em.

Sure was a big harvest this year.

skrch skrch

skrch skrch

The skin that's left on the stem gets peeled.

A-yup, we did.

...We picked too many of 'em.

they'll end up as soft dried persim-mons.

If they get squeezed by hand every once in a while

and hung up under the overhangs of roofs.

The branches that are shaped like T's are inserted into rope

It has a beautiful color, the sweetness of the vinegar and the dried persimmons compliment each other, and it is delicious.

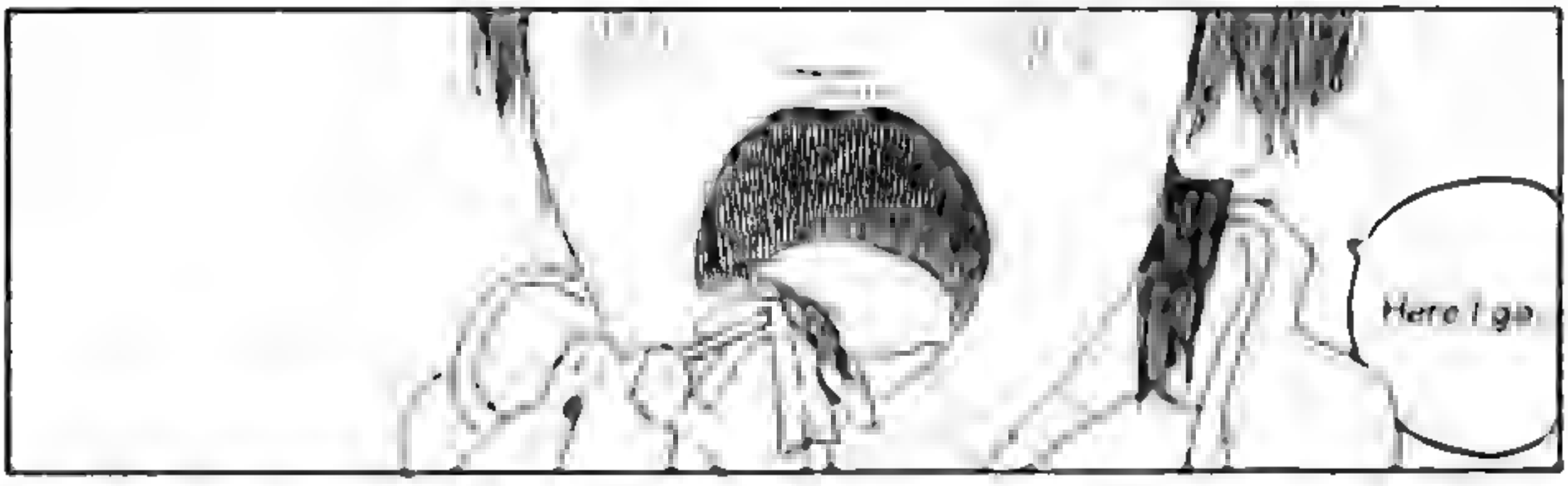
and put into some daikon namasu.

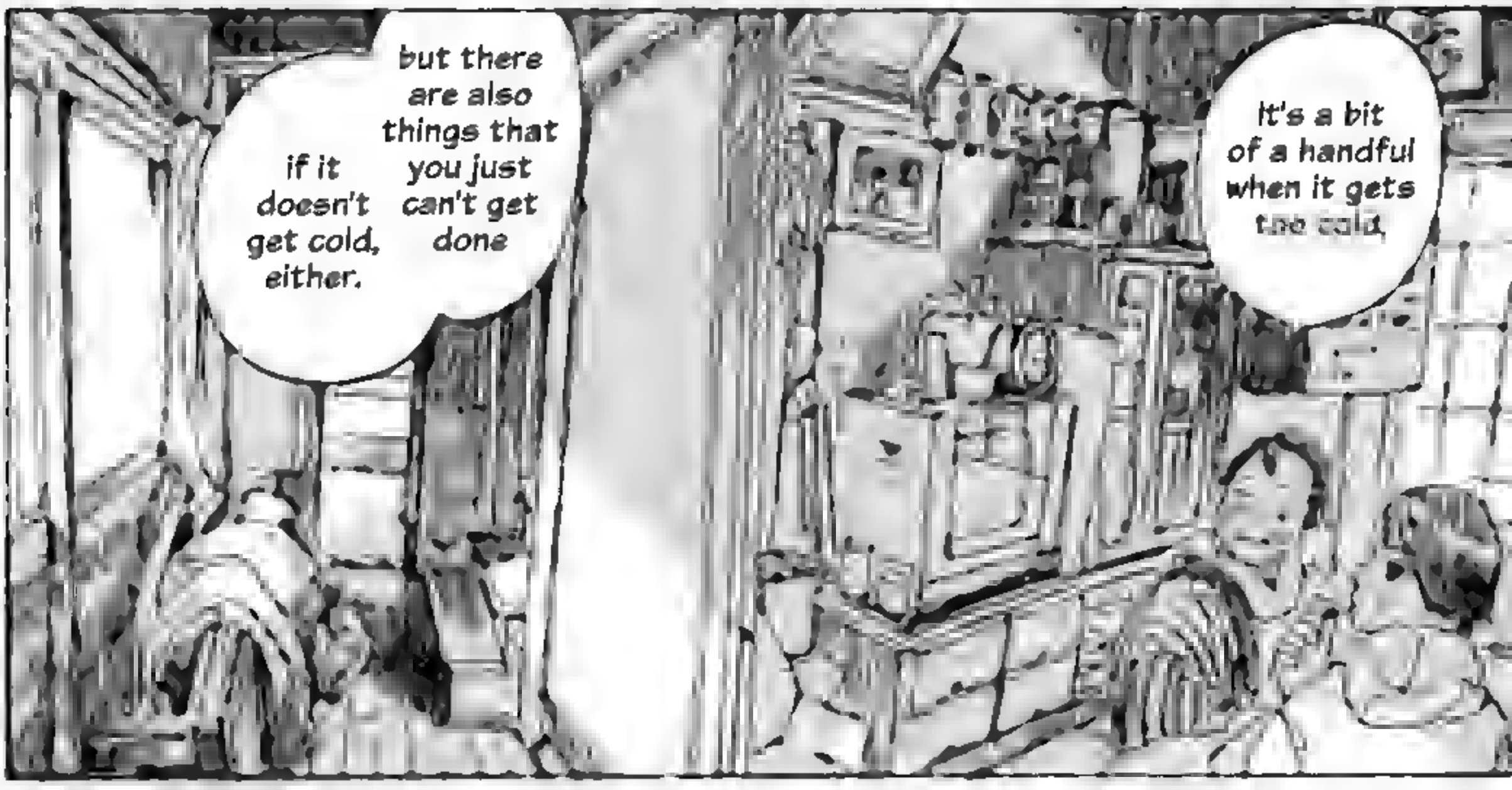
Here, have some.

Thanks.

or cut into thin slices

They can be enjoyed with tea as they are.


Here I go.


but there are also things that you just can't get done
if it doesn't get cold, either.
It's a bit of a handful when it gets the cold.

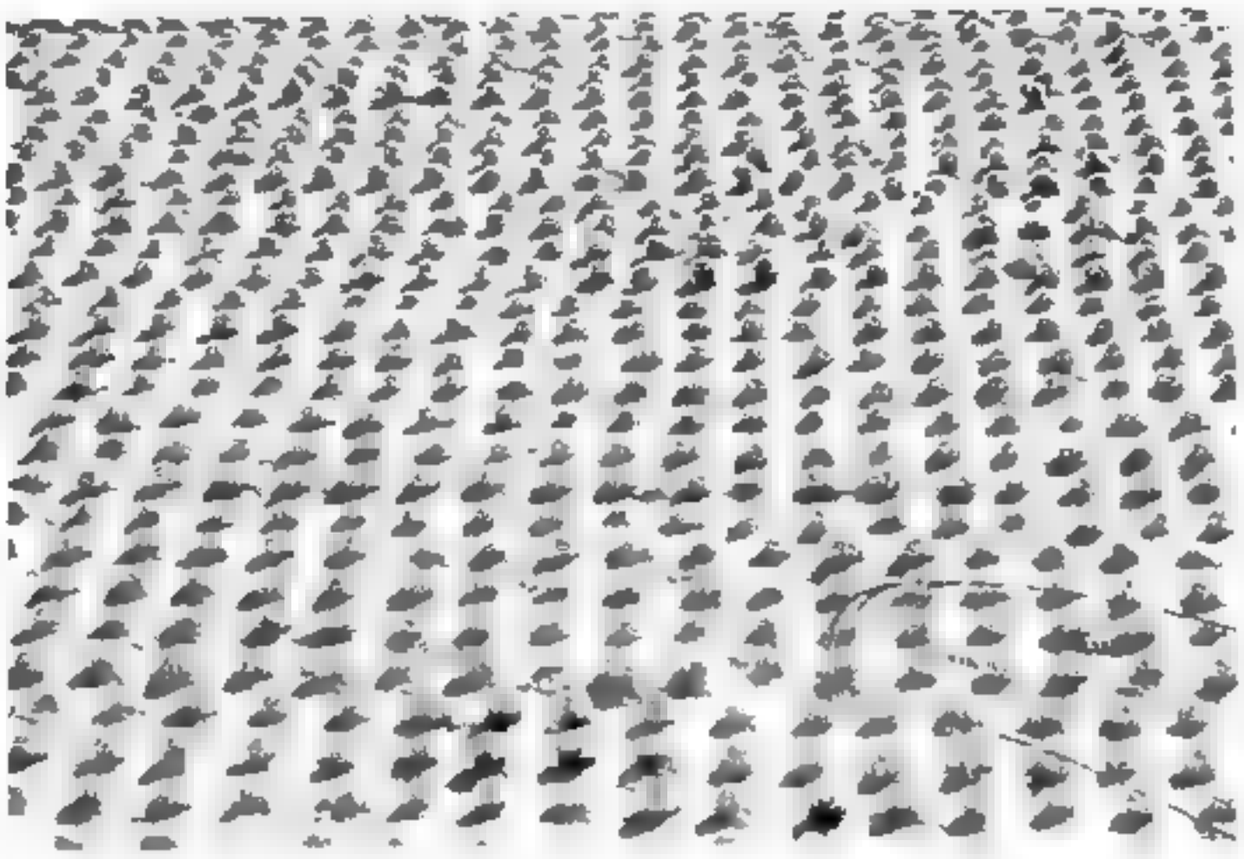

The cold



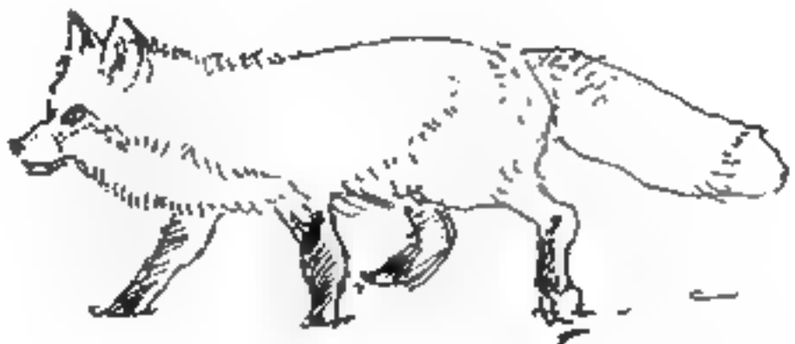
END

A winter morning

Mouse footprints

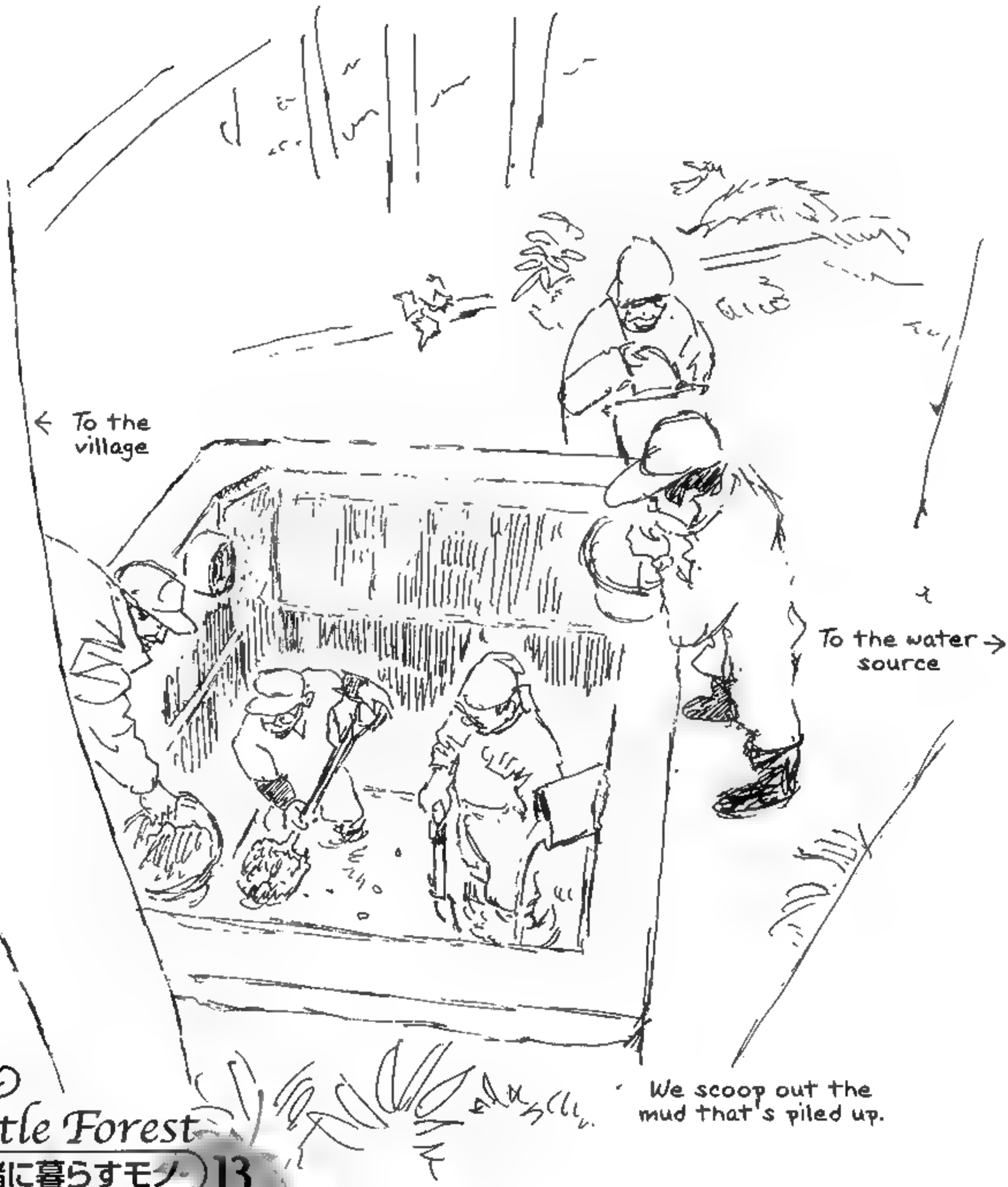


Snow piled up on cut rice plant stalks



Fox

The water supply in Komori is drawn by pipes directly from spring water or river water. The pipes were made so that they run down here from the higher water sources. There are a number of basins that get submerged in garbage or mud on the way, so once or twice a year, after a typhoon or something like that, everyone helps to clean it up.



Little Forest

# 冬ごもり

The vegetables in storage have almost run out.

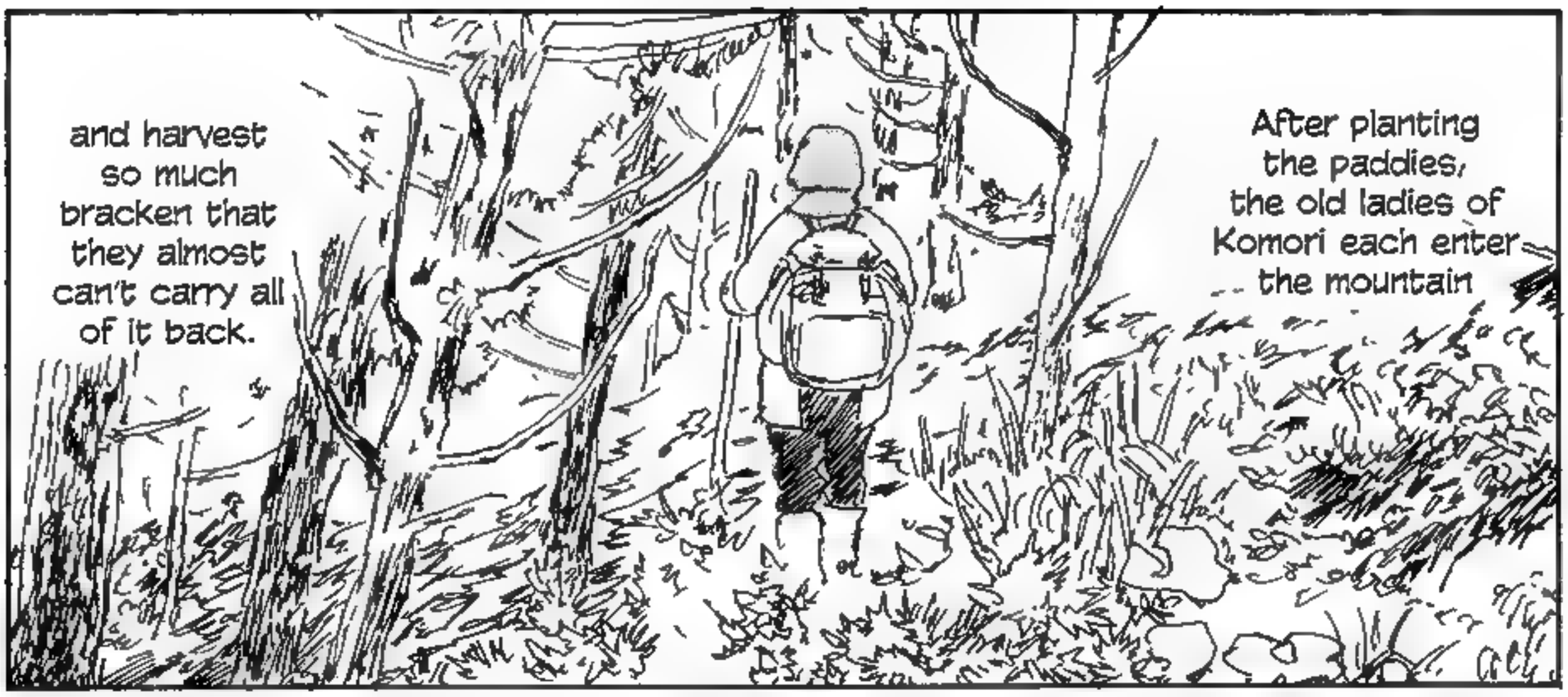
Eggplants, cucum-bers...

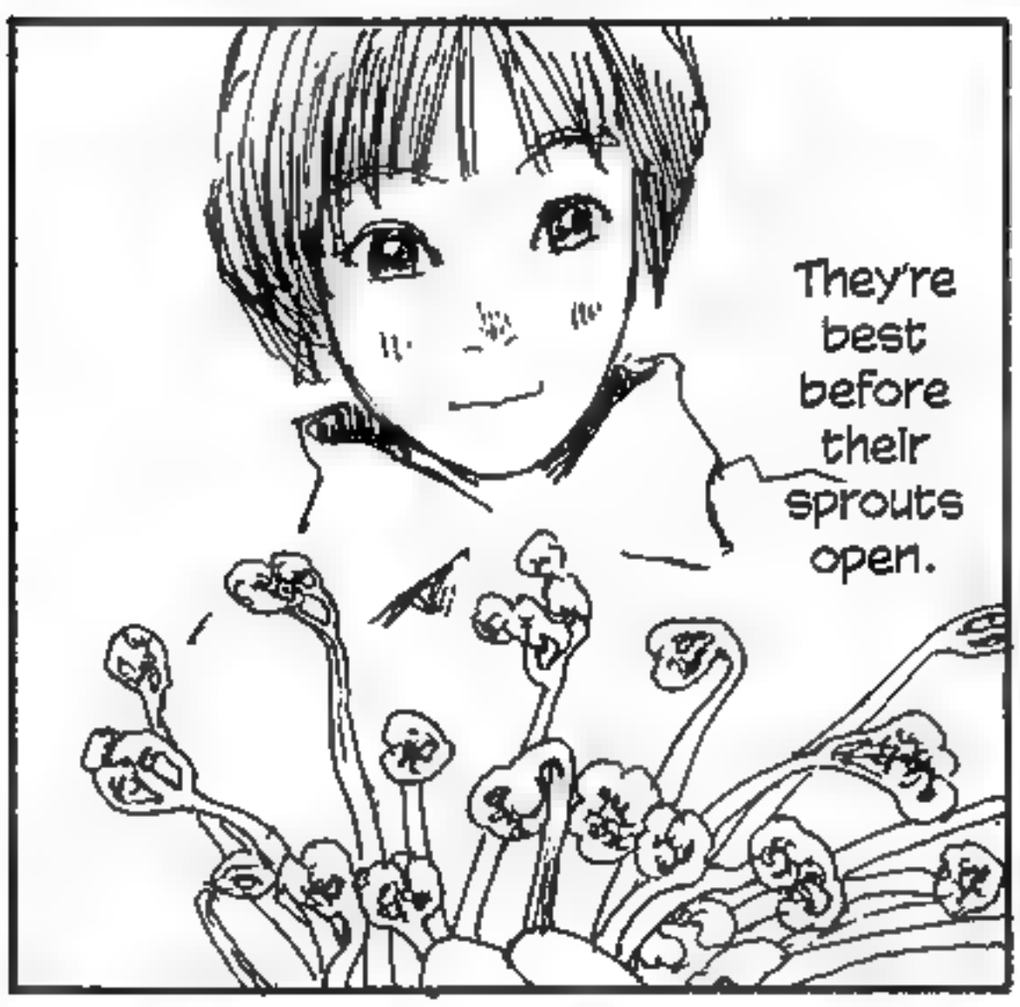
I take out the salt pickled vegetables that I couldn't bring myself to open before, for fear of wasting them.

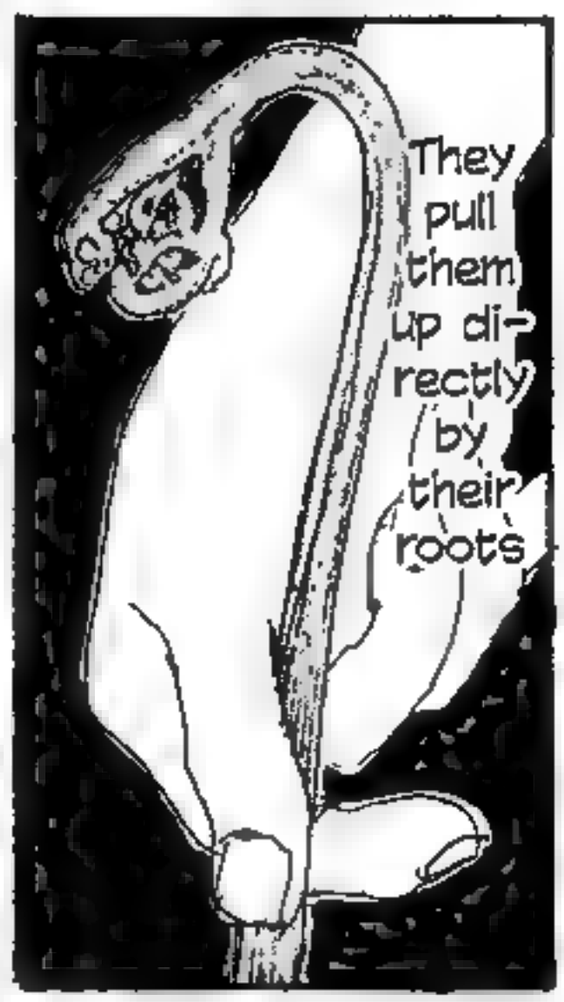
and the bracken that was harvested in spring.

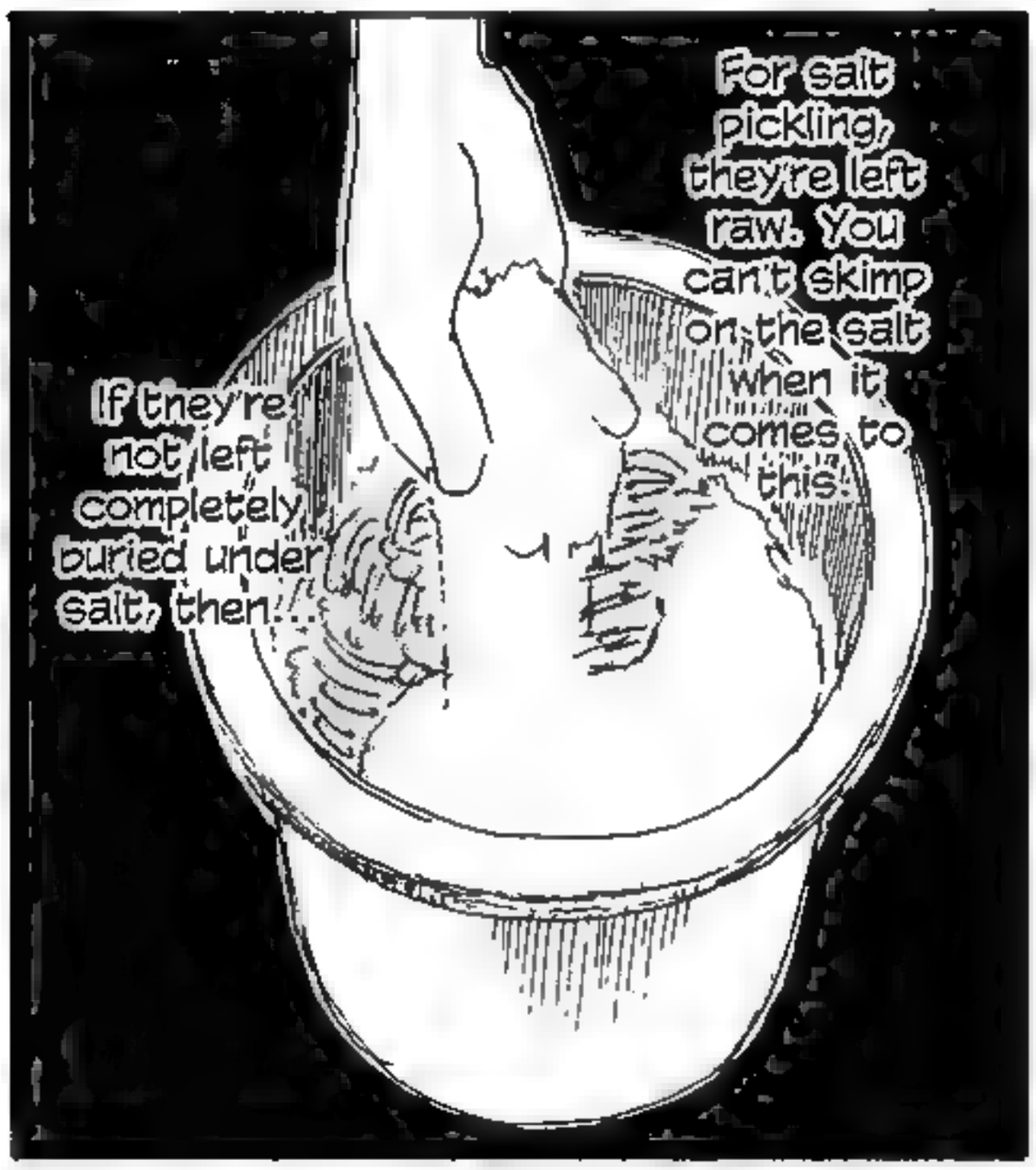
## 30th dish

Salt Pickled Bracken


and harvest so much bracken that they almost can't carry all of it back.
After planting the paddies, the old ladies of Komori each enter the mountain

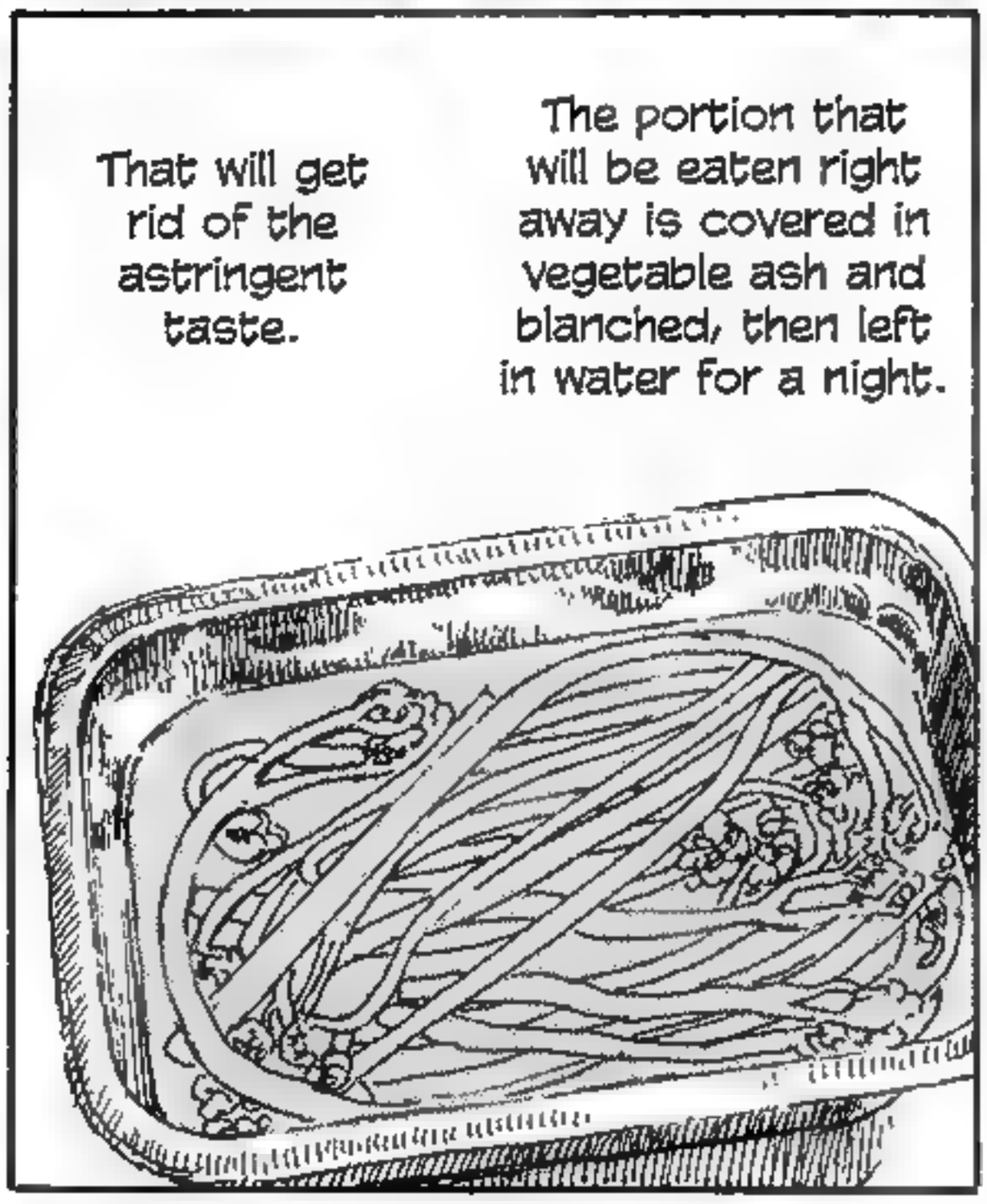






For salt pickling, they're left raw. You can't skimp on the salt when it comes to this:
If they're not left completely buried under salt, then...

That will get rid of the astringent taste.

The portion that will be eaten right away is covered in vegetable ash and blanched, then left in water for a night.



When you're going to use them, you leave them in water overnight, and then once you've removed the salt, you quickly boil them and eat them.

Oh no!

for some reason, they'll melt and you'll be left with nothing

or used as ingredients for miso soup...

Every-one eats them all year round.

It's tasty and refreshing with some ginger soy sauce.

They can be put into stews,

In complete contrast to this, the people of Komori are all diligent and hard workers.

It's not just with bracken either, I often end up ruining the harvest that took so much work just because I didn't spend a little more time on it.

but I'm a real lazybones so I never seem to have enough.

We pried every one of those tree stumps out and turned this whole place inta a paddy.

We didn't have no machines for that back then neither. It was all done by hand.

This whole place here all used to be a forest. We pulled those trees out one by one by one.

We moved it lil' by lil' and got it outta here.

It was sucha handfull! We had to use logs and shove it onto 'em.

Komori's a rocky area, y'know! One time we found this boulder lying around that was this big.

The metal rings got knocked outta place, and they were real heavy too!

It's a slope all 'round here so the tiller was slippin' and fallin' over!

Right 'bout crushed my toes!

My old man used to be real amazin' at it, tho' it didn't mean much after they came out with the chainsaw.

No matter how big a tree was, wick-wack, he'd chop through it like it was made'a tofu!

they became the tillers of the land, the tractors, they did it all.

I took care of cows, I took care of horses,

taking care of "house-work,

They're growing several tens of kinds of grains and vegetables, processing them so they can be eaten,

It's not like that's all they're doing at times like these either.

making provisions for winter,

going out to work in the mountains and the streets,

raising children,

after day...

day, after day,

and I thought that was real impressive,

Ichiko-chan, you've been givin' it your all by yourself with things,

MUSUMU

It's around then that Yuta comes to talk to me about what I would be doing from then on in Komori.

Listen...

In reality, that's just running away, isn't it?

you're trying so hard at all those different junctures as a way to make up for it.

and, in order to hide that fact, and to fool yourself,

but it feels like you've actually been averting your eyes from the main point of it all,

SHH SHH SHH SHH SHH

It's because he's trying to live a proper life in Komori, as well.

comple tely silent.

I fell

...

Just like the old men and women of Komori do, and that's why they're enjoying the life they have here from the bottom of their hearts

He's accepting those things and taking them upon himself.

But as for me...

On that day, there is a raging tempest, as snowstorms and spring light rush about, switching places.

roar roar roar

...It's clearing up again.

A storm always comes at the end of winter.

ヲ゛
slash

I saw the sky split completely in two between pale light and dark clouds.

WOOOOOOOOOOOSH

30th dish Salt Pickled Bracken END

Removing the astringency from the bracken

Bracken also comes in red and green.
The red ones have their rinds on snug and have a tough feel to them. Apparently, the red ones are better for storage. The green ones are soft and easy to eat. Sometimes when I find green ones that have grown to around 30 centimeters and are still soft, it feels like I've hit the jackpot.

Snow blowing on the ground

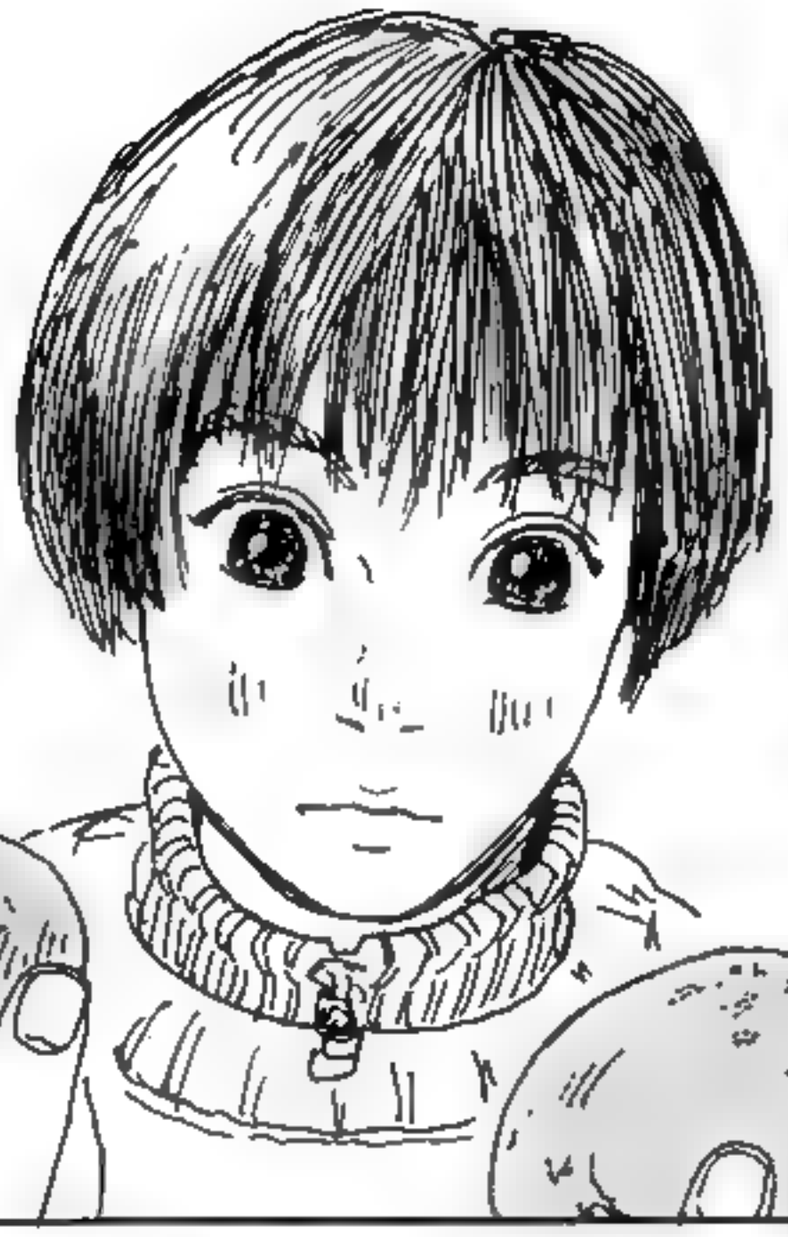
Little Forest
一緒に暮らすモノ 14

Hand towels are wrapped around the head,
wrapped around the neck, and hung around
the waist. They protect from the cold, insects,
and the sun's rays. They can be used to wrap
things, turn into a cushion, and wipe away sweat.
I always have one no matter where I go.

Little Forest

# 31st Dish - Plain à la Pomme de Terre

I always want to plant them as soon as I can.



Among the first things that I plant in spring are potatoes.

because of all, the water from the snowmelt, the fields are drenched.

I will have to wait until the soil dries to work.

But even if the snow has finally begun to thaw,

and then covered it with an agricultural grade vinyl sheet.

That's why, before the snow fell last year, I ploughed the field, and got everything ready so that I could plant them right away.

and when I remove the vinyl sheet,

there's a patch of soil left there that's dry.

The snow falls,

the snow thaws,

It may still be cold right now,

and cover them with soil. Then I put the vinyl sheet over it again in order to keep it insulated.

I set the potato seedlings in even intervals,

I've made sure that it'll be warm enough that I won't have to really worry about the frost.

but by doing this, when the potato sprouts start to grow and their faces peek out from the soil,

then I'll get stuck with mini potatoes that take a lot of trouble to peel.

If I don't do this,

I prune them so that three or four are left on each plant.

For the sprouts that come budding out one by one,

Just to be safe, I spread out the planting season, and split up the planting into multiple sessions.

and once the stem and leaves start to droop, that's when they should be harvested.

After that all I have to do is leave them alone.

Their pretty flowers will bloom,

sprinkle some salt on top and eat 'em while they're still piping hot.

They're warm, soft, and sweet.

Or...

I boil the new potatoes right away,

It's one of the entrees in my standard menu for breakfast.

add salt, pepper, shredded onions, some dressing mixed with oil,

together with the boiled potatoes that I cut into bite sizes, and make a salad.

I pick some of the watercress that has been growing around the ditches,

Light, fluffy, and faintly sweet. It was one of the dishes that my mother was always proud of.

There's a secret to it.

Mom

Then there's "pain à la pomme de terre," potato bread.

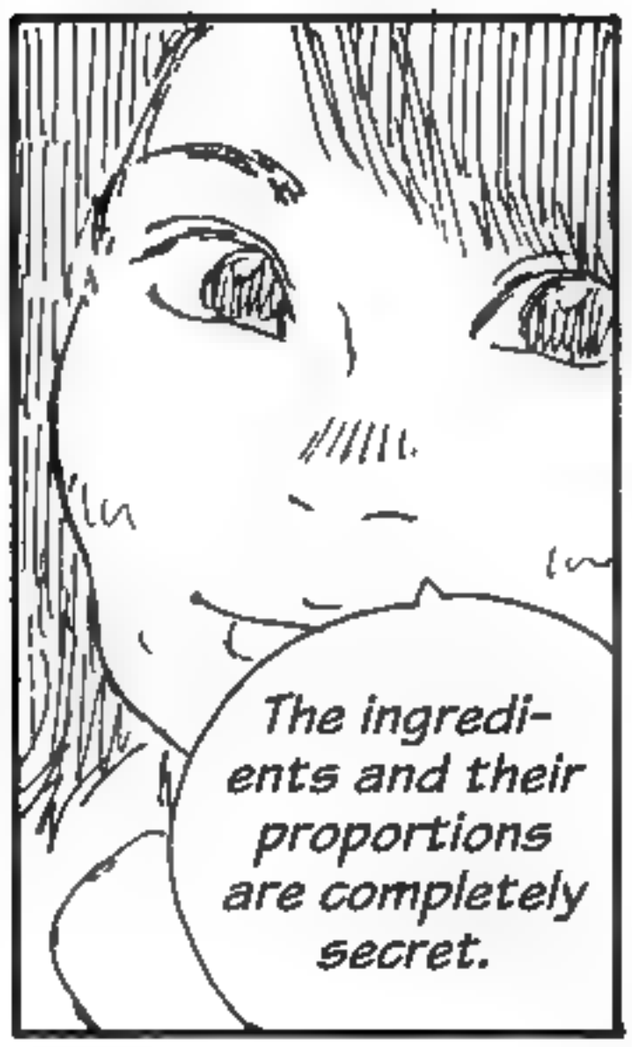
The dough contains mashed up potatoes.

Though it's pretty good as it is.

It still needs some-thing.

She was right. No matter how much I tried, I was unable to make it as fluffy.

Why don't you try making it? I guarantee you that it won't turn out like this.




The year I turned twenty, a letter arrived from my mother.

It was pretty long, with all sorts of things written in it,

like excuses she had for why she left

and how she was thinking about starting an orchard!

But she didn't include her recipe for pain à la pomme de terre.

before I knew it, I came up with my own recipe for potato bread that was different than my mother's.

That's why, though I still don't know how my mother made it,

I pack them into a cardboard box.

and let them dry thoroughly in the shade.

After harvesting the potatoes, I make sure that there's no sunlight hitting them,

In short,

as long as I trim them off quickly, I can keep eating them 'til spring.

If I happen to open a box and find buds growing,

and they're a valuable food source during the winter.

After all, potatoes keep well,

the first thing to do after winter is over,

is prepare food for the next winter.

Living in Komori is a repetition of that.

"Though I was sure that I covered ground, it only feels like I've been going around in circles, and I get depressed..."

I think to myself that I always stumble on the same kind of thing."

"Everytime I'm stuck on something and look back at how I ended up getting there,

This was my mother's letter:

and I guess that'd be better than before..."

I definitely have to be moving a little bit up or down,

"Even if it... appears that I'm going around in the same place,

"So I thought, then it's not a circle, it's a spiral."

"...But I've gained experience from all of that, so whether I fail or succeed, there's no way I'm in the exact same place, is there?"

They're going around in the same place and whenever something happens, they either stretch further up or down, or maybe to the side...

"humans are the spirals themselves.

"Or maybe that..."

clak

kattle kattle

kattle kattle

And if I think about it that way, I feel like I'm able to try a bit harder."

and by doing that the spiral must gradually get bigger as well...

The circle that I draw gets larger and expands,

Though I've done all the preparations for the fields,

...When I first read that, I didn't really understand what she was talking about, but now...

because I won't be here next winter.

I've decided not to plant potatoes this year,



END

Potato plant flowers

The seed store had all sorts of different varieties of potato seedlings lined up, like red potatoes and purple potatoes, so I tried planting some of each. They're tasty but I felt like they sprouted way too quickly.

I think the methods you're supposed to use to store them vary by the breed, but it might have just been that I didn't store them very well.

# Pain à la Pomme de Terre

| | | |
|---|---|---|
| A | Boiled Potatoes | 150 g |
| | Flour | 250 g |
| | Instant Yeast | 1 ½ teaspoon |
| | Skim Milk | 1 tablespoon |
| | Salt | 1 teaspoon |
| | Sugar | 50 g |
| | Egg | 1 |
| | Water | 80 cc |
| | Butter | 30 g |

1

Mix everything in A together.

Add the egg and the water and knead well. Make adjustments for the amount of water.

2

Add the butter and knead well. Let it ferment while being careful not to let it dry out.

3

Once it gets to twice its size, split it into four equal parts, shape into balls, and then let rest for twenty minutes.

4

Get rid of the gas and shape it again. This is the final proof.

5

Score it and bake it in an oven at 220 C for 20~30 minutes.

If you brush milk or yogurt on the surface before you bake it, it'll end up with a nice color.

From crops to farming tools, fertilizer, baggage, and garbage... you can carry it all in this. Even if it's piled with heavy things, it can still make small turns with the fire as its fulcrum. It's incredibly useful.

If the barrow gets taken off when moving around logs and stuff, it makes stacking them very easy.

T/N Wheelbarrows are also called "cats" [neko] or "cat carts" [nekoguruma] in Japanese

Little Forest

# 小さな森のキッチ

caw caw caw caw

Oh, why if it isn't Yuta!

Is Kikko-chan around?

COCKADOODLEDOO!

She headed over to Ichiko-chan's fields.

Okay, I'll try there.

## 32nd dish

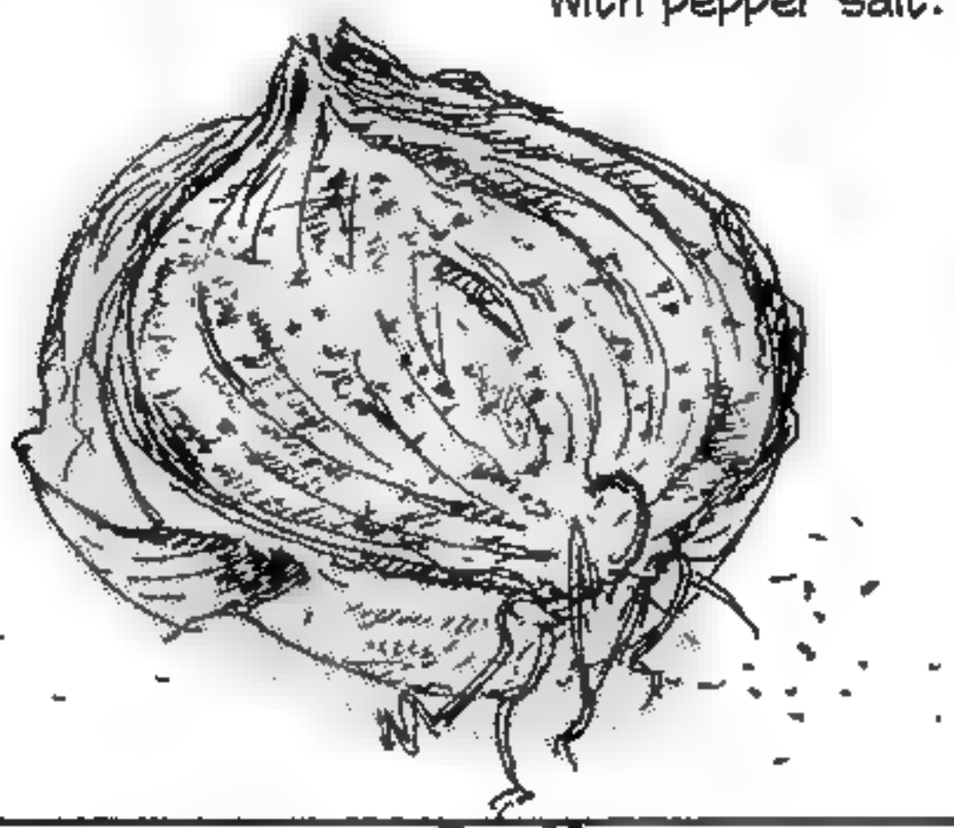
Onions

since she planted all the seedlings already.

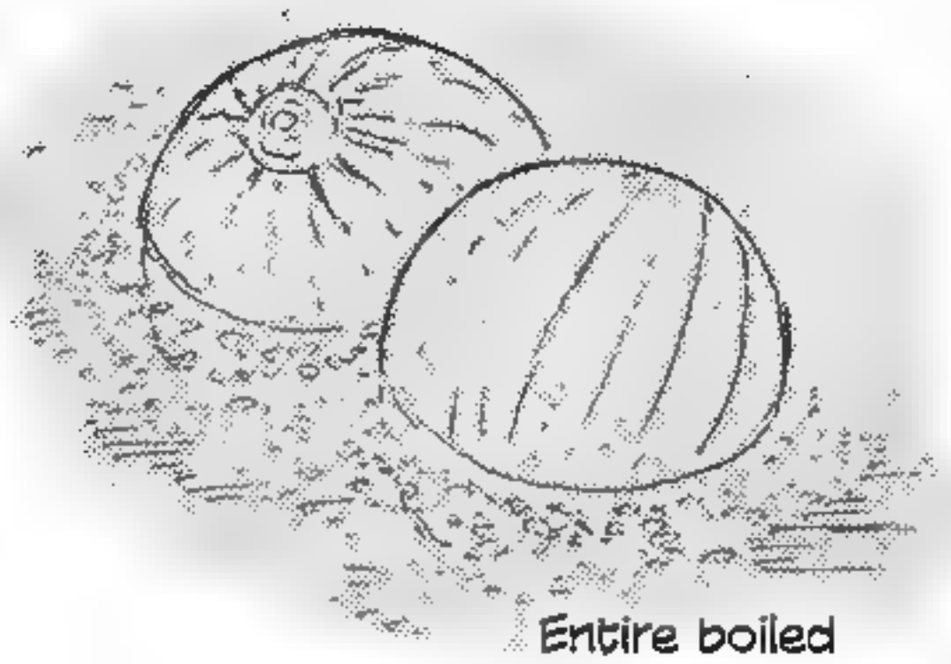
Isn't this a bit much for just one person?

Ichiko asked me to take care of the onions,

I love using the onions in all sorts of exciting ways.



or cut in half, dribbled with oil, baked in the oven, and seasoned with pepper salt.



Entire boiled onions in soup or curry,

But actually, I've reconsidered my take on it.

Ichiko-chan has this side to her where she drags her feet a bit.

Yeah.

Once she decided on it, she sure left quickly.

Back then, Ichiko-chan didn't have anywhere else to run to, right?

She only came back here 'cause she had no choice.

She said it didn't sit right with her to just continue staying in Komori like that.

I guess.

...Did she say some-thing?

She said that shouldn't be the case, and wanted to properly choose a place to live in with the feeling that she was facing things.

If she doesn't reach a point where she is able to establish a place she feels like she rightly belongs in, even if it's in the city,

and on top of that, still avoids the choice, she feels like it's disrespect-ful to Komori.

Well, she said something similar to me, too...

...Hmm.

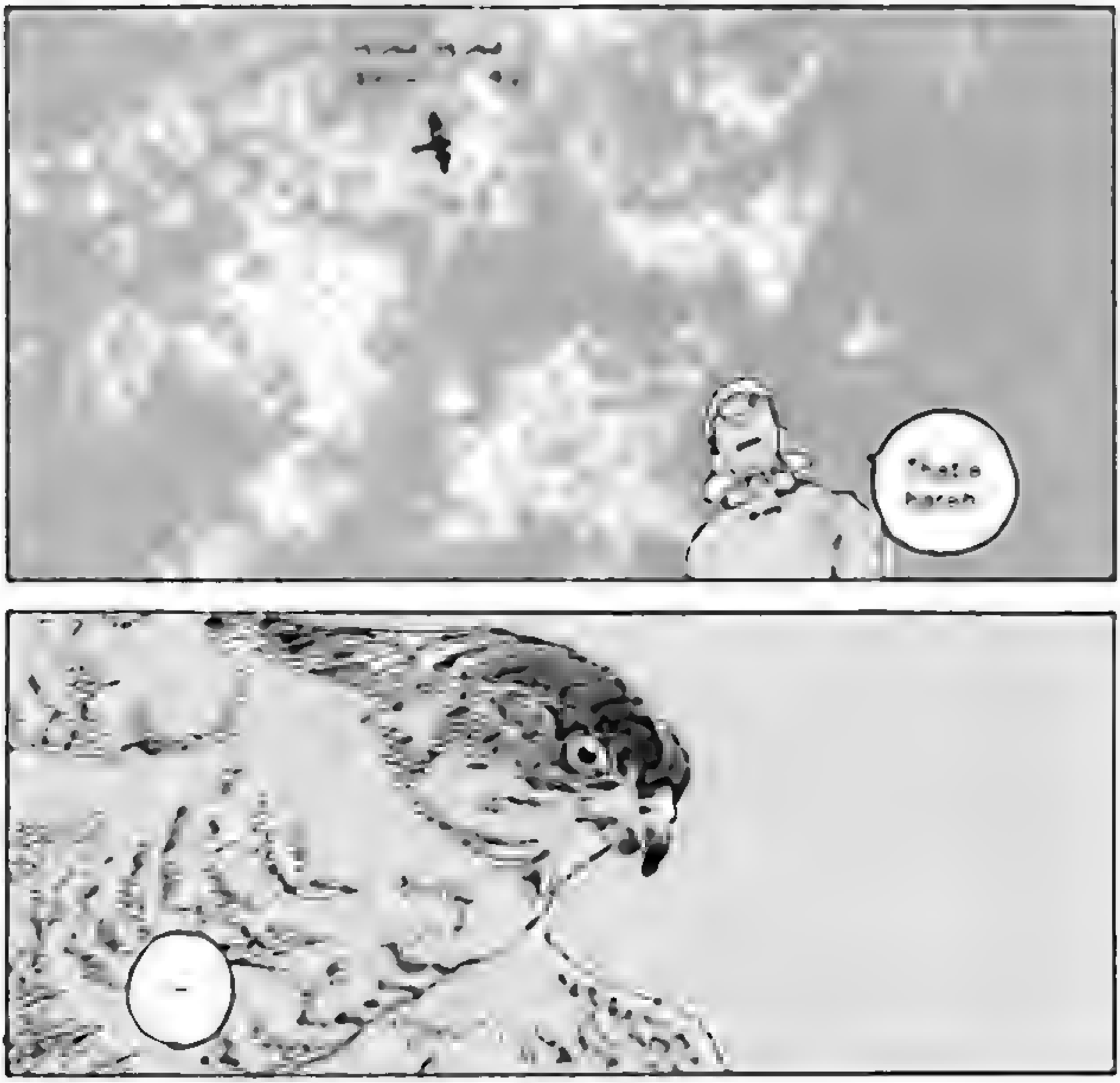
She really overthinks things and isn't very flexible, is she?

but she cares a lot about appearances and hates losing.

I think it's fine if she takes a detour...

She's acting like some unhappy princess.

If she likes it here then she ought to just live here.



To protect it from the rain and from drying out,

it is covered with a woven mat for about five days.

Growing onions begins with cultivating the seedlings.

At the start of autumn, when seeds are sown, the soil must be packed well.

Then you plant them permanently in a field that has been fertilized.

Once they begin to sprout you take the mat off.

You grow them until they're about seven to eight millimeters thick.

They pass winter as they are.

The plants that have grown onion heads end up with tough onions that don't taste very good.

Really?

but you pull those ones up as early as possible.

Once the snow is gone and it begins to get warm, the seedlings that can sprout onion heads will come out.

You harvest them before the rainy season and pull them up while the leaves are still green.

The onions that get pulled up early are still small, but edible, and the leaves can be used just like the onions.

Just like how it is with her, huh?

They take an unexpectedly long time to grow.

With winter, it took 10 whole months ...

and then string them up on the eaves of the house to preserve them.

You dry them until the leaves begin to wilt,

Huh? That's me now.

Ouch!

...What happened to the old lady who plows Ichiko-chan's fields?

I have helped with it before when things were busy at home,

So that's why the old lady told me to take care of it.

If you leave it alone for a bit, it'll start getting weeds. Turning it back into a field would be a lot of work.

so I figured I might as well give it a shot.

So you're watching over the fields for her.

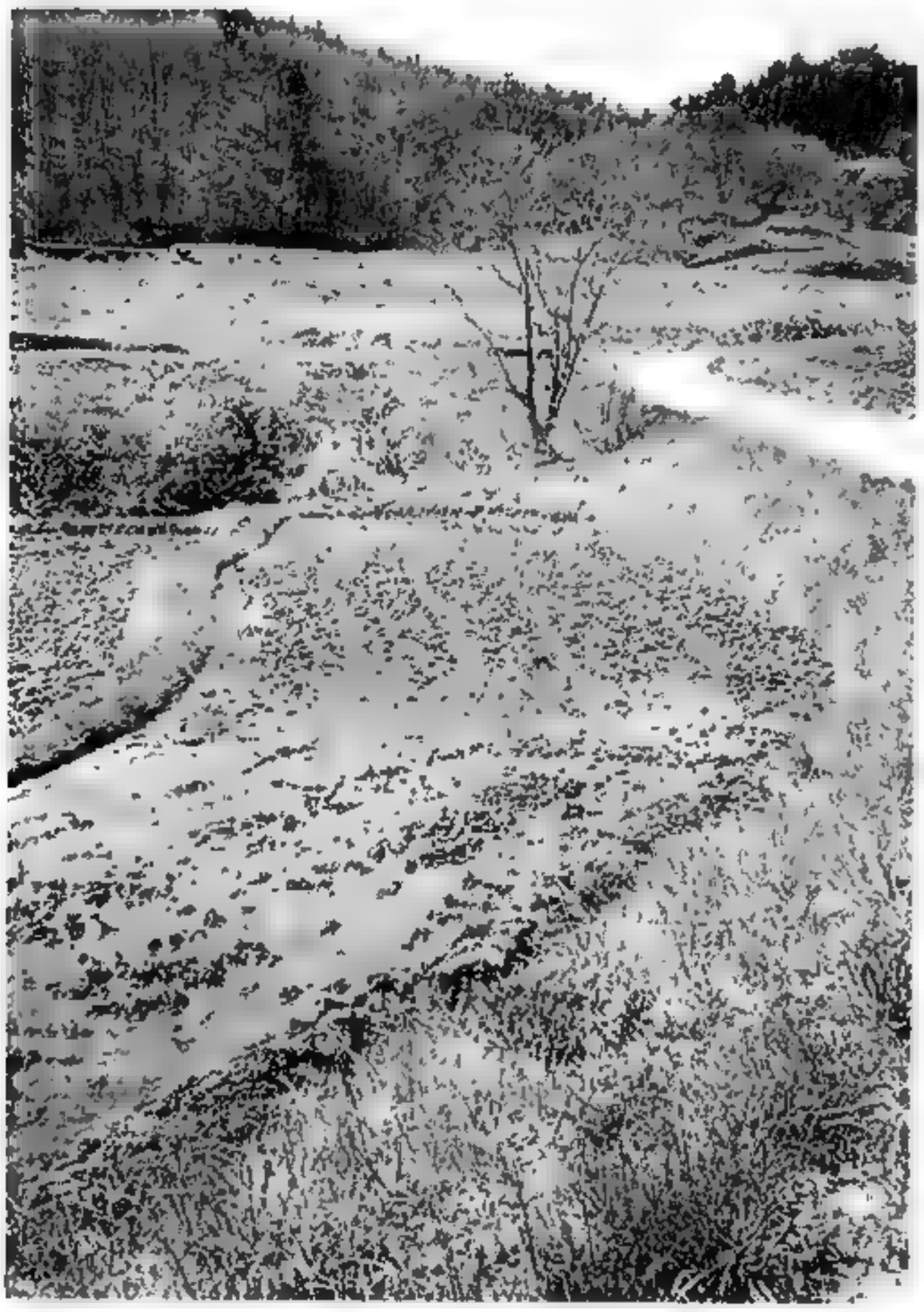
but I've never taken care of one properly or grown vegetables before...

...She'll probably be back soon anyways, right?

32nd dish Onions END

A chive bud

At first, the onions that I grew from seedlings only grew to balls the size of the tip of my thumb. It was really terrible. It seems that if the seedlings aren't at a certain state before before winter comes, they'll never be able to grow large.

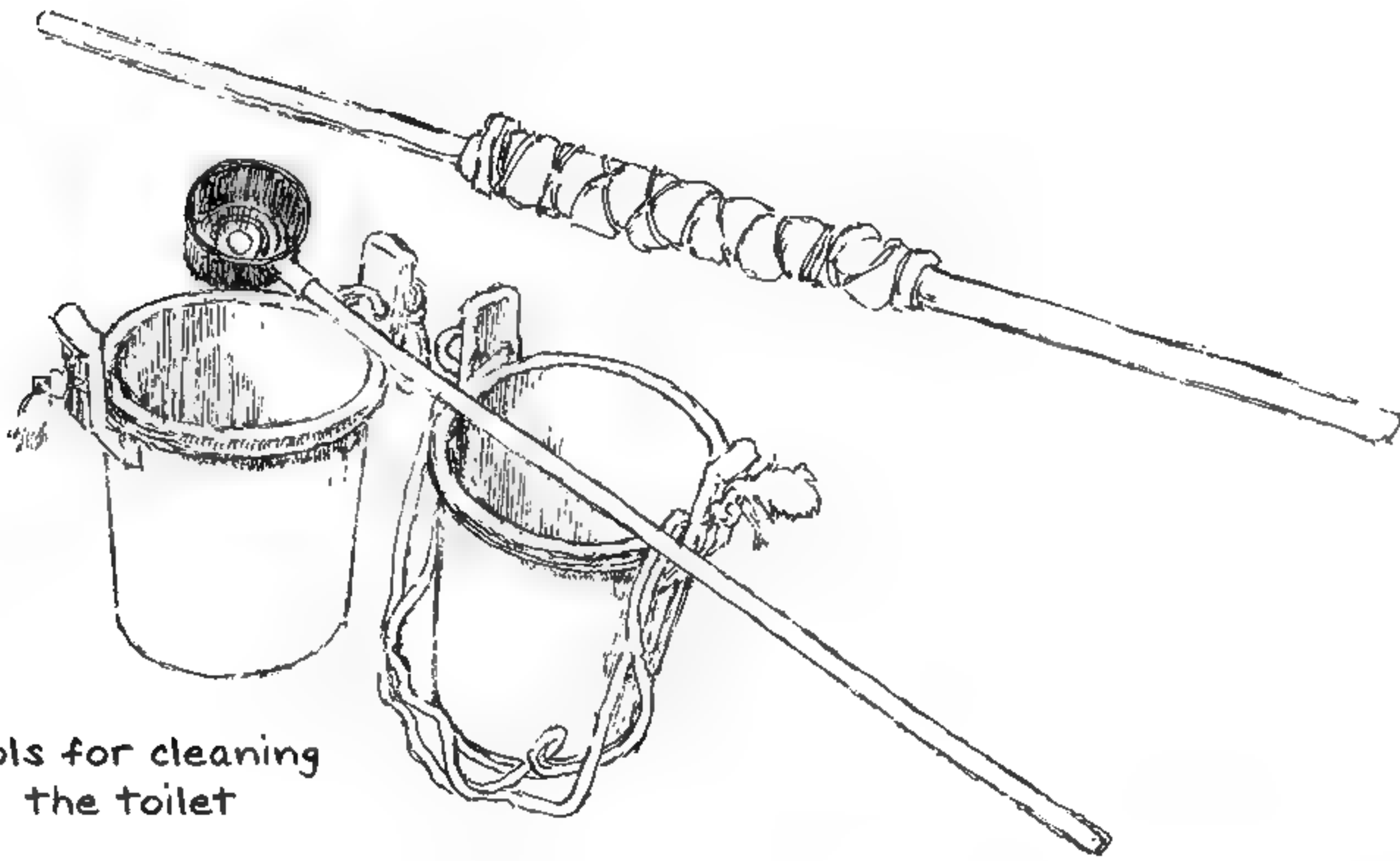


Drawing water to the paddies

My toilet isn't one that uses running water and I take care of scooping it out by myself. I live alone and with a tank the size I have, I only need to do it twice a year.

I dig up a field that I'm not using and bury it there. Pure manure which won't become compost is not good for vegetables, so I don't use it directly as fertilizer. I use the fields that I bury it under the following year.

In the past I have drawn out manure that has completely dried from a house that had been left alone for several years. There was absolutely no smell at all and it made for quite amazing fertilizer.



Tools for cleaning the toilet

Five years later –

Sign: assembly hall

A Little Forest's Grand Harvest Festival

* Free Market
* Kagura Preservation Society
* Farmer's Dance

To Take Place at the Former Komori Branch School

Sign: Black Rice A mazake

Little Forest

# last dish

A Little Forest's Harvest Festival

I got stuck being the one with the emcee duties so here I go.

Uhm ... My name is Ichiko.

Hello.

since it's no fun to do things only for the convenience of others.

because I thought we should do something that would strengthen us as a group.

The primary goal that something like this was set up for was

but they pull out of the agreement at their own convenience.

or when we've managed to attract a business and set up a place for them to work.

For example, when we have to do what the state says or else we'd be in trouble and get our subsidies denied,

So, at the very least, I want to make sure that we're able to do something with our own power.

freshly strained egoma oil
*300 ml 3500 yen
*200 ml 2500 yen

Whenever things like that happen, it causes a lot of stress to build up, and it's no good for our bodies, right?

That's what I think it is to be self-reliant.

I felt like I wanted to learn more in order to achieve that. And...

and wouldn't that bring about the greatest peace of mind?

If we can do that, we'll be able to live more accordingly with how we would like,

Learning about those things is more fun when there are more people as well. That makes it so we have more things to do too.

when I took a good look around, there were so many teachers right by me.

And above all, I wanted them to know about this wonderful place that we have named Komori.

So that's when I thought...

it'd be nice to have a place to present the results of our learning, where all sorts of different people could gather and have exchanges...

No, I was just being a bother to everyone.

I heard that you had come back, but I had no idea...

This must've been a lot of hard work for you.

Ichiko!

Oh, hello, it's been a while. I can't believe you came all the way out here...

Handmade Miso 250 Yen
Ganzuki 150 Yen

Oh, Kikko!

Would you like one of these?

That's just what ended up happening! I'm telling you that's not what I had in mind when I first left.

So you went to town in order to get yourself a husband, huh?

I used to fight with my siblings over my mom's ganzuki.

You know, when I was a kid,

There's hittsumi and amazake over there too.

Everyone at the women's association steamed up a batch.

Ganzuki, huh? That brings back memories.

We did it together, everyone had to help.

I made ones with egoma back in the day too.

And this one's got egoma seeds in it.

This one's got walnuts in it.

Ah...

Oh, and where's your husband?

You two must be getting along well then.

We're planning on having lots of kids and reviving the branch school.

Oh, your husband joined it, as well?

The kagura preservation society has just been established, so they don't really have much practice.

Make sure you watch the kagura, he's gonna be in it.

He's getting ready over by the classrooms with everyone else right now.

Oh yeah, she used to be really into children's kagura.

I'll see you later.

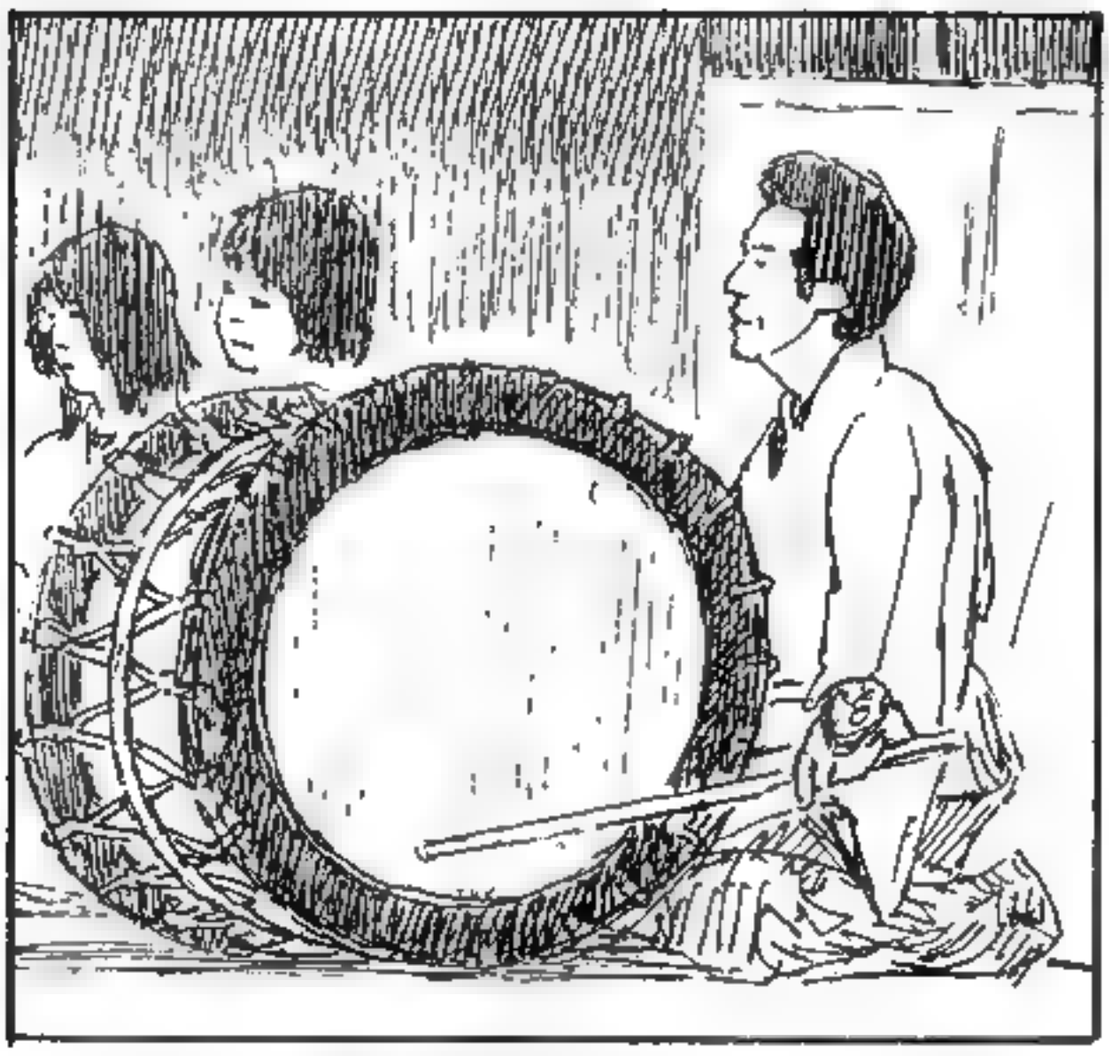
I'm going to take part in it too, so I have to go get ready.

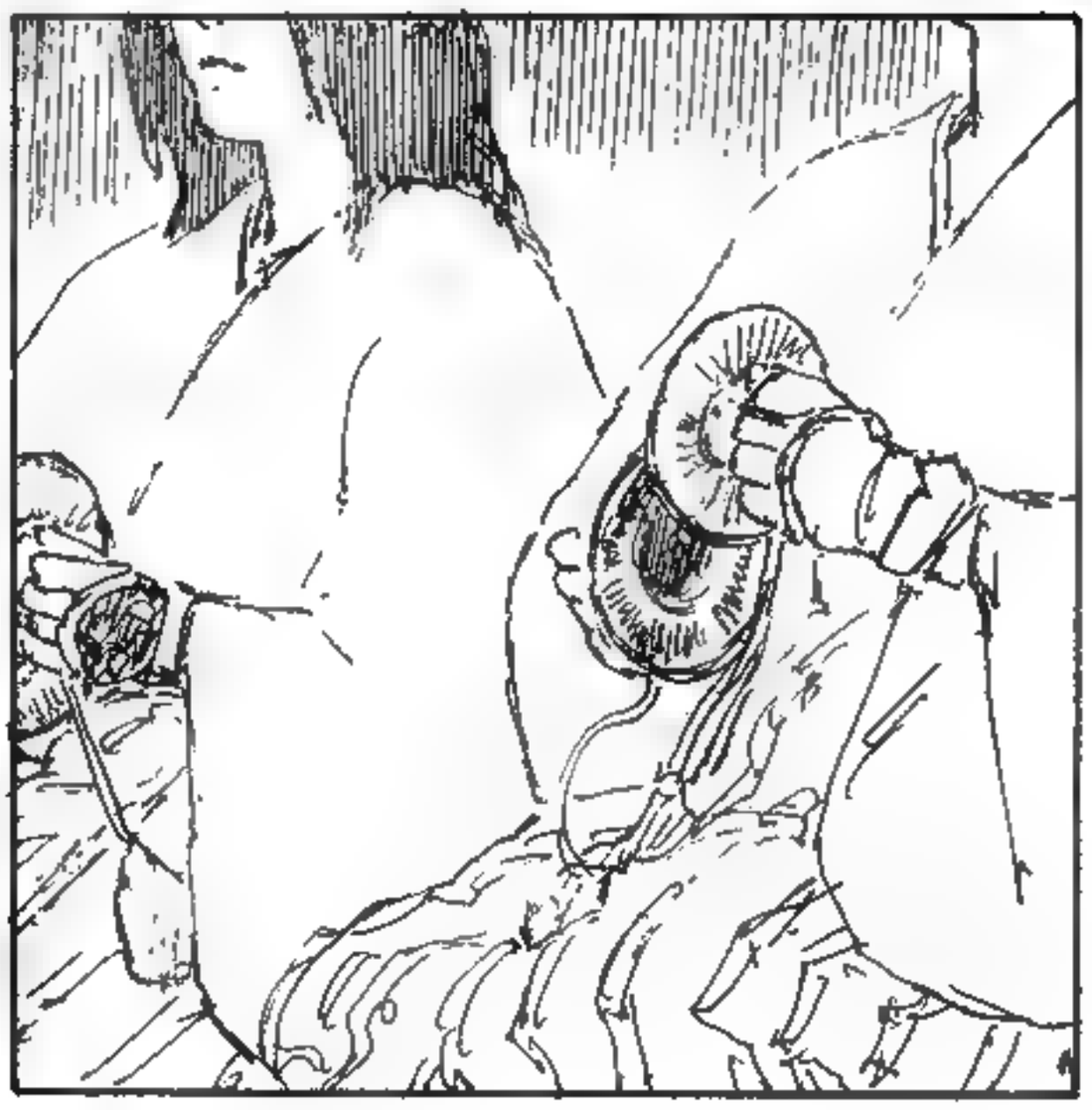
It'd be nice if it gets a couple of people to come back to Komori...

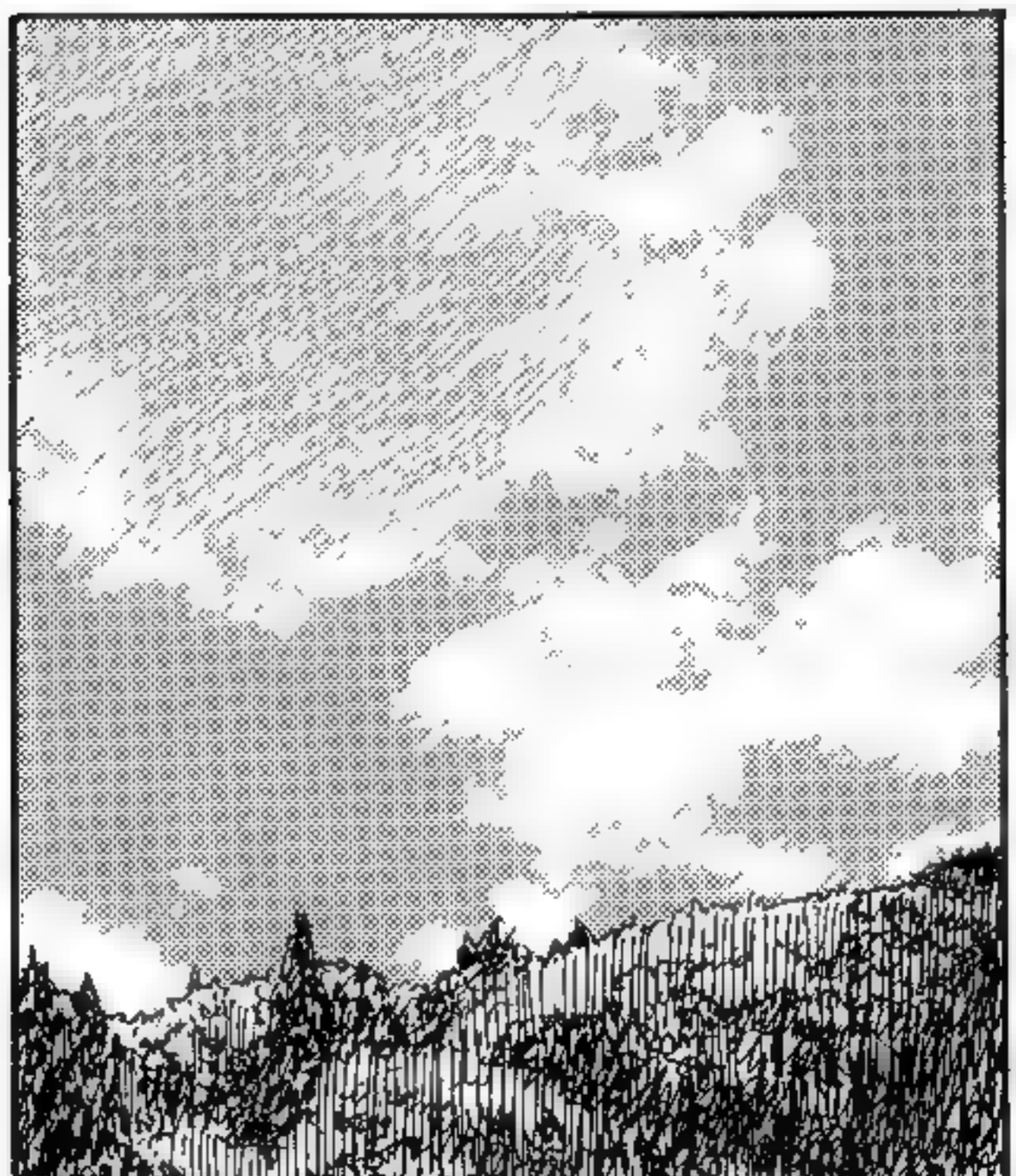
and said she was getting people together and everyone loved the idea.

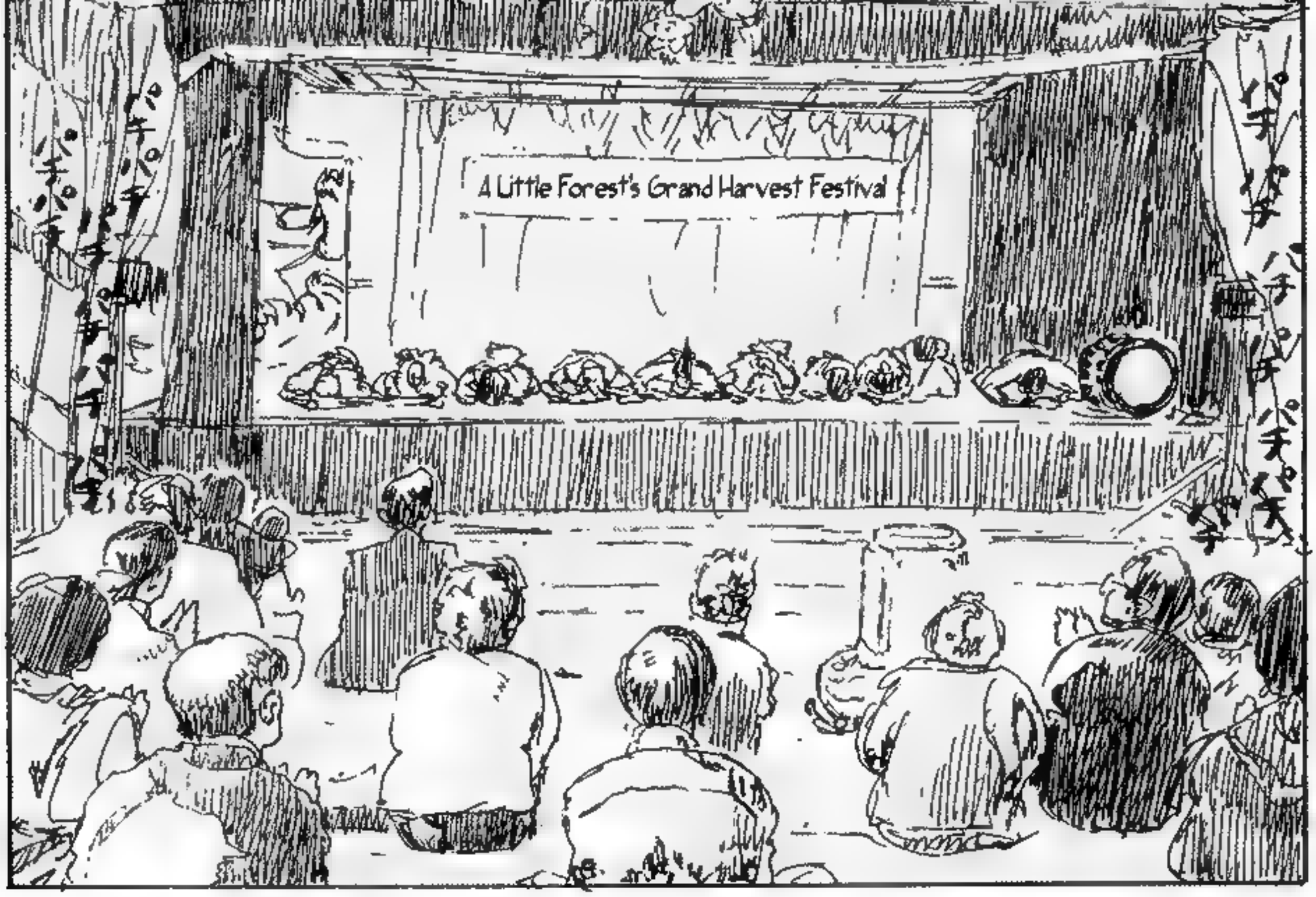
But she reached out to the alumni that were still living close by,

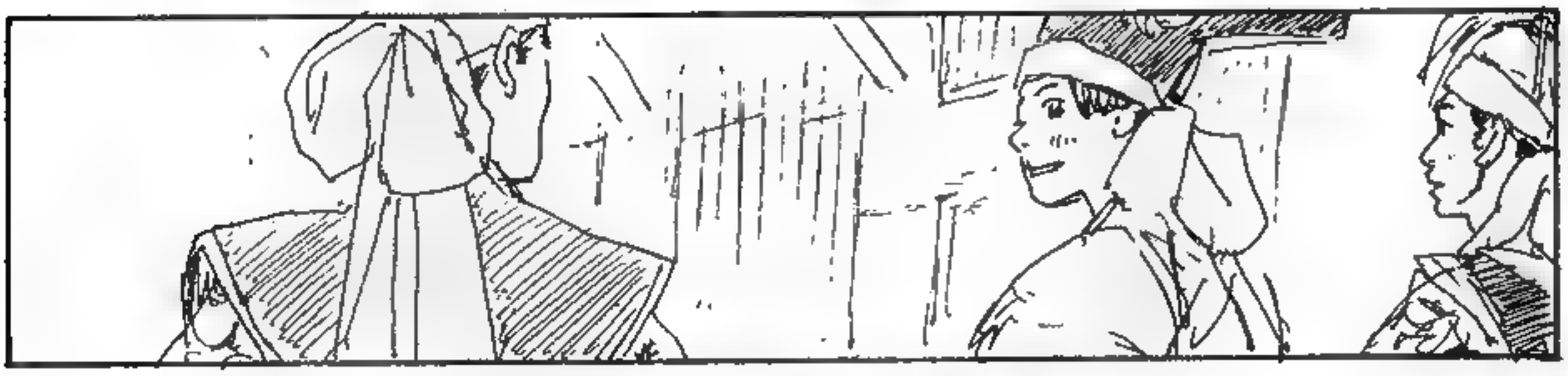
She hadn't done it much after the branch school closed down...

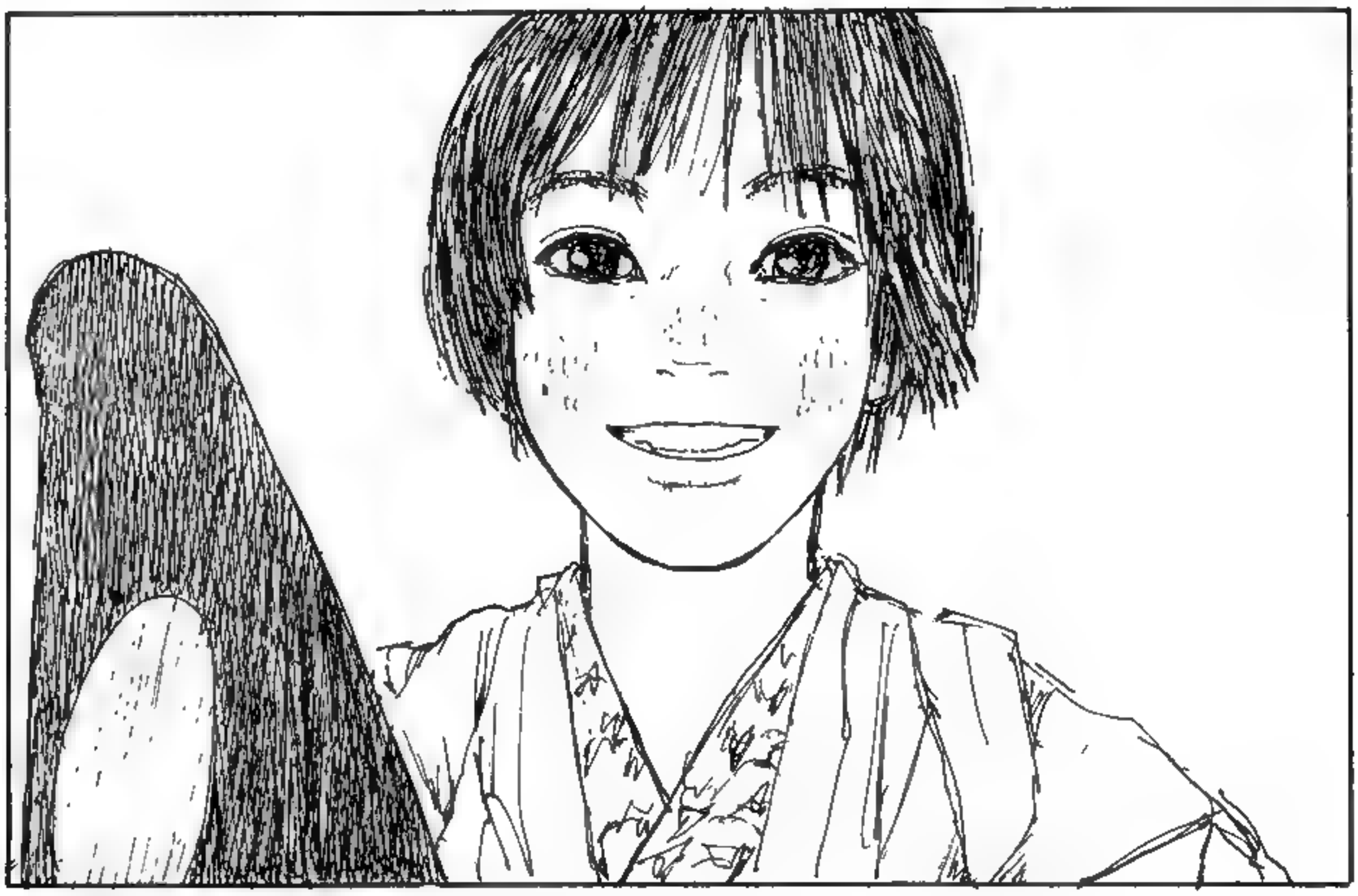







A Little Forest's Grand Harvest Festival

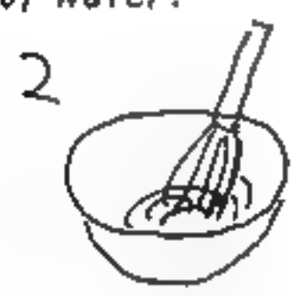




Dried egoma seeds. It takes a lot of work for it to get to this state after it's been harvested.

There are things that each household does to give their ganzuki flavor. I want to keep on making it and get better at it.

*Melt the brown sugar by boiling in half its volume of water.*



*Mix the egg into the brown sugar syrup.*

*Add the flour by sifting it through a sieve.*

*Mix roughly. Control the thickness of the dough with the remaining water.*

*Put it in the greased mold and sprinkle the egoma and walnuts on top.*

*Steam over high heat for 30 minutes.*

## *Ganzuki*

*18 x 8 x 6 cm poundcake mold, 1 serving worth*

| | |
|---|---|
| Flour | 150 g |
| Brown Sugar | 80 g |
| Water | 150 g |
| Egg | 1 |
| Baking Soda | 1 ½ teaspoon |
| Walnuts | 3 |
| Egoma seeds | 1 teaspoon |

I don't have a nagashikan so I use a poundcake mold.

The sun's rays, the rain, the storms, and the cold... This is my house. It protects me from those things.

Thank you for reading "Little Forest."

Also, I would truly like to thank the
people that were constantly helping me
out during the serialization, including

Koromogawa Hometown Nature's Classroom,
Morinosu,
Koromogawa Egoma Association,
Omori Kagura Preservation Society,
Ten Feet Sandals,
Tea Time,
everyone else in Koromogawa,
and most importantly, everyone in Omori,
who showed so much love and respect, and
became my model for Komori.

August, 2005,
Igarashi Daisuke

"Eggplant Flowers," which appears after this, is a one shot manga that was published in "Nasu. Summer in Andalusia Anime and Manga Collaboration Book." It shares common themes with the contents of "Little Forest" so it has been compiled here.

extra dish

# EGGPLANT FLOWERS

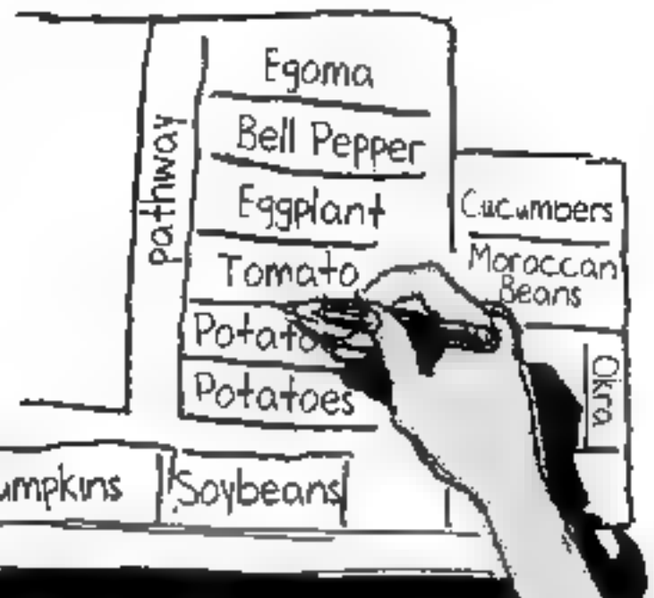
I begin by deciding where the eggplant family will go.

WHOOSH WHOOSH

For me, when I'm drawing up the plans for planting the fields,

If I continue to grow plants in the eggplant family in the same soil that I grew them in the previous year, then I can't really expect any crops at all. (damage from replanting)

So, when I'm deciding on it, I have to consider the layout that it had two to three years leading up to the previous year.




This year, the vegetables that belong to the eggplant family that I will be planting are: potatoes, varieties of tomatoes, varieties of eggplants, bell peppers, green peppers, and the like.

I plant the potato seedlings,

The potato is the member of the eggplant family that gets planted in the fields first.

The potatoes that originated from the South Americas were admired for their flowers when they crossed to Europe,

and once it's the rainy season, its flowers bloom.

but for me they're a source of food.

and they do certainly have beautiful orchid colored flowers,

The small white flowers of the bell pepper and the green peppers...

It is not limited to just the potato. All of the members of the eggplant family have beautiful flowers.

They bloom one by one, and bear fruit one by one.

in the morning mist.

glisten beautifully

## How to pickle something.

- A Standard Pickling Brine

For Every 2 Cups of Water
- 1 ½ cup of vinegar
- 1 tablespoon of sugar
- 1 ½ teaspoon of salt
- 2 bay leaves
- 10 peppercorns
- 3 red chili peppers

- Appropriate for: bell peppers, green peppers, and carrots. (You can pickle them with raw garlic as well, if you like).

- Boil the pickling brine and let it cool.
- For bell peppers, cut them in half to remove the seeds. Blanch them in salted water and drain.
- For green peppers, you can blanch them in salted water.
- Pack the bell peppers, green peppers, and sliced carrots into a jar.
- Pour the pickling brine over the vegetables and close the lid.
- You can eat it the next day.

They grow until I'm ready to harvest them.

Whatever I can't finish eating, I pickle.

The tomato flowers always blossom on the same side of the stem, so naturally the fruit will also grow on that same side.

The yellow flowers of the tomatoes are useful when you plant them.

If you do that, it makes harvesting them a cinch.

So, when planting the seedlings in the fields, you plant the side with the flower buds facing out towards the pathway.

It's weak to rain, sickness, and herbicides, so it's quite a difficult vegetable to grow.

(They might grow well in a planter on a veranda.)

Patter Patter

Apparently it's best for the tomato if you pluck all the side branches and only leave one standing.

they are also the largest.

Eggplant flowers have a deep purple color, and among the eggplant family,

Or maybe it has to do with the order in which they came to Japan. (Eggplants originated in India.)

Perhaps that's why it's called the egg-plant family, rather than the tomato family.

It seems like they used to call tomatoes red eggplants too.

I crush them.

SQUISH

so when I find them,

The eggplant family attracts hadda beetles (also known as the twenty eight spotted potato ladybird.)

They cause damage to the leaves of the plants,

Eggplants won't sprout or mature in low temperatures.

I buy my eggplant seedlings.

After I soak the seedlings in water for a bit, I plant them while doing my best not to disturb the soil.

Pack it tight.

To make matters worse it can take up to ninety days before they can be planted in the fields.

The seeds are sown while it's still cold so it is impossible to accomplish without a greenhouse.

Just going with the flow can still net two to three of them, but for people that want to grow a lot of them, I recommend buying a gardening book.

◎ *Grow the branch sprouts right below the the first flower, leave the branch sprouts below the next flower alone, and prune all the other branch sprouts.

Eggplants are grown with three to four branches.

the first flower

Whether it's eggplants, bell peppers, potatoes, green peppers, zucchini, carrots, or pumpkin, I use whatever I harvest that day, and cut them into one centi-meter cubes.

This is an entree on the menu that I eat often for lunch in summer.

Miso, ginger, Japanese ginger, basil cilantro - I use what-ever is around as a condi-ment.

Then ress them in vinegar, sugar, salt, ground sesame, and soy sauce, (the flavor is quite strong) and add them to boiled soba noodles.

(The soba can be cold or hot, straight from the pot.)

I deep fry them.

sizzle sizzle sizzle sizzle

がじゃがじゃがじゃがじゃがじゃがじゃ

I eat it almost everyday.

The vegetables in the egg-plant family with both flowers and fruit

VROOOOOM

Phew

are truly a delight from the Garden of Eden.

BRRRRRRING VROOOOM

Little Forest 2

END

パチパチパチパチパチパチ
CLAP
CLAP
CLAP
CLAP

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